



Sage Apricot Cornmeal Cookies

1/2 cup cornmeal
1/2 cup dried apricot halves
12 large sage leaves, washed, dried
1 cup unsalted butter, divided
3/4 cup granulated sugar
1/2 cup firmly packed brown sugar
1 large egg
1/2 teaspoon grated lemon peel
1-3/4 cup all purpose flour
1/2 cup white whole wheat flour
1 tsp. baking soda
1/2 teaspoon salt

Preheat oven to 350 degrees F. Place silicone baking mats on insulated cookie sheets.

In food processor, combine cornmeal with apricots; process into small pieces. Set aside.

In small skillet, place sage leaves; sauté to dry leaves; add 1 Tablespoon butter; cook to fry leaves and brown butter. Cool leaves; crumble leaves; stir into apricot mixture with brown butter.

In a mixing bowl, cream remaining butter with granulated sugar and brown sugar; add egg and lemon peel; mix to combine.

In a separate bowl, combine all purpose flour, white whole wheat flour, baking soda, and salt. Add dry ingredients and cornmeal mixture to the butter, form into soft dough.

Using 1 level Tablespoon cookie scooper, form into 1-inch balls, drop or place on silicone baking mats on insulated cookie sheets; lightly flatten with the palm of hand. Bake in preheated 350 degree oven for 10 to 15 minutes or lightly browned on edges. Cool on rack. Yield: 56-60 cookies

Flavor inspired by: Didi Emmons “Wild Flavors”

About the Recipe: This flavor combination is so unique. Brown butter turns the fresh sage leaves into bits of goodness. They combine with tiny sweet apricot pieces in a cornmeal cookie that will remind you of an old fashioned sugar cookie.