



### **Chocolate Undercover Cookies**

*Don't you just love surprises, and this cookie has a sweet one*

1-1/2 cups all-purpose flour  
1 (3/4 oz.) package vanilla instant pudding mix  
3/4 teaspoon baking powder  
1/2 teaspoon salt  
3/4 cup unsalted butter, softened  
3/4 cup granulated sugar  
2 large eggs  
1 teaspoon pure vanilla

#### **Filling/Chocolate Glaze:**

1/2 cup apricot spread  
1/2 cup fig/orange spread  
3 ounces dark chocolate, chopped  
3 to 5 Tablespoons heavy cream', divided  
2 Tablespoons light corn syrup  
Pinch of salt

**Prepare Cookie Dough:**

In a large bowl, stir together flour, pudding mix, baking powder, and about ½ teaspoon salt. Set aside.

Add butter and sugar to a mixing bowl; beat at medium speed until pale and creamy, about 3 minutes. Add eggs, one at a time, beating until combined after each addition. Reduce speed to low and add flour mixture. Beat until combined about 1 minute; Cover; chill 30 minutes.

**Shape Dough:**

Using plastic wrap, shape dough into 2-1/2 x10 inch log; wrap in plastic wrap; freeze until firm, about 2 hours.

Preheat oven to 325 degrees F. Line two baking sheets with parchment paper.

Remove and discard plastic wrap; cut log into ½ inch thick slices; place on baking sheets, leaving 2 inches between cookies. Make a 1-inch round indentation in the center of each cookie. Bake in preheated oven until just set on top and light golden brown on bottom, about 15 minutes. rotating baking sheet about 7 minutes. Remove from oven, then with a 1-inch round spoon, indent each cookie in the center. Cool completely on baking sheet about 10 minutes.

**Add the Filling:**

Place about 1 teaspoon apricot or fig spread in the center of each cookie, spreading into 1-inch circle on top. Place cookies in the refrigerator to chill.

**Prepare Chocolate Glaze:**

- Place chocolate in a heatproof bowl. Bring 3 Tablespoons cream and corn syrup to a simmer in a small saucepan over medium heat, stirring constantly, until combined. Pour cream mixture over chocolate in bowl; season with pinch of salt; stir until smooth. Add an additional 2 Tablespoons warm cream, stirring constantly until desired glaze consistency.
- Remove cookies from the refrigerator; carefully spread about a teaspoon chocolate over the filling on the top of each cookie. Place glazed cookies back in the refrigerator to firm chocolate on a large flat plate. Chocolate will become firm but stays soft. Do not stack the cookies. Lightly cover the plate with plastic wrap; store in the refrigerator overnight to keep cookies crispy. Yield: 24 cookies

**About the Recipe:** There is nothing like a sweet surprise. These crispy vanilla cookies have a sweet apricot or fig-orange filling, hidden under a rich, dark chocolate glaze. The shiny chocolate stays soft, blending into the filling. It is the crispy cousin to a delicious British Jaffa cookie.