

Apricot Pillow Cookies: Buttery, Tangy, and Perfectly Sweet

Apricot Pillow Cookies: A Buttery, Tangy Bite of Perfection



OVEN
350°F

TIME
30 min

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INGREDIENTS

1 3/4 cups sifted flour
1/2 teaspoon lemon zest
1/4 teaspoon salt
8 oz cream cheese, softened
1 cup butter, softened
1 jar quality apricot preserves
Egg whites, for brushing
Granulated sugar, for sprinkling

DIRECTIONS

- 1.** Cream the Base: Using an electric mixer, blend softened butter and cream cheese until light and creamy.
- 2.** Mix the Dry Ingredients: In a separate bowl, sift together the flour and salt. Add in lemon zest for that citrusy note.
- 3.** Combine and Chill: Gradually stir the flour mixture into the butter mixture using a wooden spoon. Form the dough into a ball, wrap, and refrigerate for 30 minutes.
- 4.** Roll and Cut: Divide the chilled dough into three portions. On a floured surface, roll each portion to about 1/8-1/4 inch thick. Cut into 3-inch squares.
- 5.** Fill and Fold: Place 1 teaspoon of apricot preserves in the center of each square. Brush the edges with egg whites, fold the corners to the center, and pinch to seal.
- 6.** Add the Finishing Touch: Brush tops with egg whites and sprinkle lightly with sugar.
- 7.** Bake: Place cookies 1 inch apart on an ungreased baking sheet. Bake at 350°F for 25 minutes, or until golden.
- 8.** Cool and Serve: Let cool on a wire rack. These cookies are best enjoyed slightly warm or at room temperature.

SWAPS & NOTES

and Swaps Cream Cheese : Use full-fat for the best texture and flavor.

Apricot Preserves : You can substitute peach, raspberry, or fig for different flavor variations.

Lemon Zest : Adds brightness-orange zest also works beautifully.
Dough Tip : Chill well to make rolling easier.

TIPS FOR SUCCESS

Work quickly with the dough -cream cheese dough softens fast.

Use a small spoon or piping bag for the preserves to prevent overfilling.

Don't skip the sugar topping -it adds the perfect textural contrast.

Store in layers with parchment to prevent sticking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/apricot-pillow-cookies-buttery-tangy-and-perfectly-sweet/>