

## Apricot Sugar Cookie Pies - A Fruity Twist on Classic Cookies

Apricot Sugar Cookie Pies Recipe



**OVEN**  
**350°F**

**TIME**  
**2 min**

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### INGREDIENTS

2 1/4 cups all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1 cup unsalted butter, room temperature  
1 cup granulated sugar  
Zest of 1 medium lemon  
1 egg, room temperature  
2 teaspoons pure vanilla extract  
1/2 cup good-quality apricot preserves  
1/4 cup organic turbinado sugar

#### Ingredient Swaps and Notes:

**Apricot Preserves:** You can sub in raspberry, peach, or even fig preserves.

**Turbinado Sugar:** Adds great crunch, but regular granulated sugar works in a pinch.

**Lemon Zest:** Optional but brightens the flavor beautifully-orange zest is a fun alternative!

#### How to Make Apricot Sugar Cookie Pies:

**Mix the Dry Ingredients** Whisk together flour, salt, and baking powder in a bowl. Set aside.

**Cream Butter and Sugar** In a stand mixer or with a hand mixer, cream butter until smooth (30-60 seconds). Add sugar and lemon zest, then beat for 2 minutes until fluffy.

**Add Wet Ingredients** Mix in the egg and vanilla until well combined.

**Combine and Chill** Gradually add the dry ingredients, mixing just until incorporated. Chill the dough for at least 30 minutes.

**Preheat and Prep** Preheat your oven to 350°F (175°C) and line baking sheets with parchment.

**Form the Cookies** Roll 1-ounce dough balls and flatten into disks. Place a teaspoon of apricot preserves in the center of half the disks, then top with another disk. Press edges to seal and crimp with a fork. Cut 4 slits in the top of each for steam.

**Add the Finishing Touch** Sprinkle the tops with turbinado sugar.

**Bake** Bake for 13 minutes or until lightly golden.

**Cool and Enjoy** Let cool slightly before serving warm or at room temp.

**Tips for Success:**

**Seal well:** Prevent filling leaks by pressing edges firmly and crimping.

**Work quickly:** If your kitchen is warm, chill dough again briefly before assembling.

**Uniform size:** Use a kitchen scale for even baking and prettier pies.

**Serving Suggestions & Pairings:**

**Storage & Leftovers:**

**Room Temp:** Store in an airtight container for up to 4 days.

**Freeze:** Unbaked assembled pies can be frozen and baked straight from frozen (add 2-3 minutes baking time).

**Reheat:** A quick zap in the microwave revives the gooey center!

**More Recipes You'll Love:**

Chocolate Chip Cookie Dough Brownie Bombs - the ultimate indulgence.

## DIRECTIONS

1. **Mix the : Dry Ingredients** Whisk together flour, salt, and baking powder in a bowl. Set aside.
2. **Cream : Butter and Sugar** In a stand mixer or with a hand mixer, cream butter until smooth (30-60 seconds). Add sugar and lemon zest, then beat for 2 minutes until fluffy.
3. **Add : Wet Ingredients** Mix in the egg and vanilla until well combined.
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10. **Tips for Success:** Seal well: Prevent filling leaks by pressing edges firmly and crimping.
11. **Work quickly:** If your kitchen is warm, chill dough again briefly before assembling.
12. **Uniform size:** Use a kitchen scale for even baking and prettier pies.
13. **Serving Suggestions & Pairings:** These are great with a glass of cold milk or a hot latte. For a fresh, fruity

pairing, serve alongside Blueberry Lemonade. Hosting a summer party? Pair them with this Easy Ice Cream Sandwich Cake for a fun dessert spread.

14. **Storage & Leftovers:** Room Temp: Store in an airtight container for up to 4 days.
15. **Freeze:** Unbaked assembled pies can be frozen and baked straight from frozen (add 2-3 minutes baking time).
16. **Reheat:** A quick zap in the microwave revives the gooey center!
17. **More Recipes You'll Love:** Check out these delicious desserts to try next:
18. **Chocolate :** Chip Cookie Dough Brownie Bombs - the ultimate indulgence.
19. **Big :** Family Banana Pudding - perfect for potlucks and family nights.
20. **Sheet :** Pan Quesadillas - a savory follow-up for dessert lovers who need a snack break.
21. **Final Thoughts:** These Apricot Sugar Cookie Pies are a charming way to add a touch of sweetness and style to your dessert game. Easy to make, fun to serve, and sure to impress-what's not to love?
22. ? Tried it? Let me know what jam you used in the comments, and don't forget to follow for more cozy and creative bakes from Chef Maniac!

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/apricot-sugar-cookie-pies-a-fruity-twist-on-classic-cookies/>