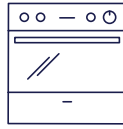


# COOKIE APRICOTS



SERVINGS

6



METHOD

BAKE



TIME

25 MINUTES



DIFFICULTY

EASY

*Reception Clerk Kubra Durak was inspired by guests' eagerness to try Malatya's famous apricots whenever they arrived to the city and decided to create a treat that blended both those apricots and the hotel's famous treat, the DoubleTree Cookie.*

## INGREDIENTS

EGG	1
BUTTER (SOFTENED)	½ C + 1 TBSP
SALT	½ TSP
VANILLA EXTRACT	1 TSP
DOUBLETREE COOKIES (CRUMBLED)	4
DRIED APRICOTS	4 PCS
COCONUT	2 TSP
FLOUR	1¾ C
SOFT SUGAR	2 TSP
BAKING POWDER	½ TSP

## PROCESS

Put the DoubleTree Cookies in a blender to crumble. Mix crumbled Cookies with the melted butter and sugar in a large bowl.

Combine mixture with all other ingredients, mixing until well combined. Divide into 30 equal portions.

Bake in the oven at 355°F for 15-20 minutes.

Serve each person 5 pieces.

