



Apple Butter Cookies- Yields 36 cookies

Ingredients

1/2 cup unsalted butter, at room temperature
3/4 cup sugar
1/4 cup light brown sugar, packed
1 tablespoon fancy molasses
3/4 cup sour cream
1/2 + 1/2 cup Gammy's apple butter
2 large egg yolks
1 large egg
2 cups pastry flour
1/2 cup whole wheat flour
1 teaspoon cinnamon
1/4 teaspoon nutmeg
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon fine salt



Directions

- Preheat oven to 325 degrees F. and line a baking tray with parchment.
- Beat butter, sugar and brown sugar together until smooth. Stir in molasses, sour cream and 1/2 cup apple butter. Stir in yolks and eggs.
- In a separate bowl, sift dry ingredients and gently stir into butter mixture. Spoon or pipe 2/3 of batter by tablespoonfuls onto prepared baking tray, leaving 1 1/2-inches between them. Spoon a teaspoonful of remaining apple butter into centre of each cookie and top each with remaining batter. Bake for 15 to 18 minutes, until cookies lift easily from tray.