



APPLE FILLED COOKIES



Ingredients

200g Self raising flour

112g Cold butter diced

120g Full fat yogurt

Butter for greasing

Icing sugar and ground cinnamon for dusting

For the filling:

2 apples peeled and coarsely grated

1/2 squeezed lemon juice

50g Caster sugar

1/4 tsp Ground cinnamon

1/4 tsp Ground clove

1/4 tsp Grated nutmeg

60g finely chopped dates



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Method

1. Sift the flour into a large bowl, add the diced butter and rub it with your fingers until the mixture resembles coarse crumbs.
2. Lightly stir in the yogurt and mix until the dough just begins to come together. It should feel crumbly. Do not knead; just bring it all together with your hands.
3. Cover and chill in the fridge for 30 minutes.
4. Meanwhile make the filling, put the apples, lemon and sugar into a pan and cook over a low heat until all of the liquid has evaporated.
5. Remove from the heat and mix in the spices and dates. Preheat the oven at 180°C. Grease 1 or 2 large trays with butter.
6. Divide the dough into 12 pieces. Roll each piece into a ball, and then press your thumb into the ball to form a large hollow.
7. Spoon the filling into the hollow and press the dough over to seal. Pat them down very gently.
8. Put the balls seam side down, on a pre-prepared baking sheet and bake for 25-30 minutes, or until lightly golden.
9. Remove from the oven and sift some icing sugar and ground cinnamon on top, then leave to cool.