

## SERBIAN WALNUT COOKIES

(from *Helen Fletcher's blog*)

for the filling:

¾ cup apricot preserves

1 ½ teaspoon gelatin

1 tablespoon cider vinegar

for the cookies:

1 cup walnuts (114 grams)

½ cup unsalted butter, softened (114 grams)

1 cup + 1 T granulated sugar (75 grams)

1 large egg yolk

1 ½ teaspoons vanilla

1 ¼ cups all-purpose flour (175 grams)

2 cups powdered sugar (260 grams)

Make the filling, if you prefer, a few days in advance. Place the apricot preserves in the bowl of a processor. Process until smooth. Dissolve the gelatin in the vinegar in a very small bowl. Heat the preserves just to a simmer. Remove from the heat. Tear the gelatin into about 6 pieces and immediately add it to the hot preserves. Wait for a minute or two until you can see the gelatin has liquified. Stir it into the preserves. Transfer to a small container and refrigerate until needed.

Make the cookies: Heat the oven to 325°F. Line a couple of baking sheets with parchment paper and set aside. Place the walnuts on a rimmed baking sheet and toast for 7 to 10 minutes until fragrant and slightly browned. Cool completely. When cool, place the walnuts and flour in the bowl of a processor. Process until the nuts are finely ground and indistinguishable. Set aside.

Place the butter and sugar in the bowl of a mixer. Beat until light. Add the egg yolk and vanilla and beat to combine. Add the flour mixture and beat on low just until completely incorporated. The dough should be good to roll out but if it is too soft, refrigerate briefly. Place the dough between two large pieces of waxed or parchment paper. Roll the dough to about ¼" thick. With a 1 ½" round cutter, cut the cookies out, keeping them close together.

Remove the top piece of waxed paper and, keeping the cookies on the bottom pieces of paper, transfer the whole thing to a baking sheet. Freeze until rock hard. When frozen, punch them out and place them on a cookie sheet. Bake for 15 to 17 minutes from the frozen state until lightly browned and firm. Cool completely.

Assemble the cookies: Stir the filling vigorously to smooth it out. Turn half the cookies upside down and fill with about ¾ teaspoon apricot filling. Place the tops on the cookies. Allow the filled cookie to set up on a rack overnight to tighten the filling. Store in an airtight container for a week or 10 days.