

Recipe Name: Coconut Thumbprint Cookies With Pineapple And Apricot Preserve Recipe

Diet Type:

Course: Snack

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 1 Pineapple	4
• 1 cup Sugar	
• 1 cup Water	
• 1 teaspoon Lemon juice	
• 1 cup Apricots - dried	
• 3/4 cup Sugar	
• 1 cup Water	
• 1 teaspoon Lemon juice	
• 1 cup All Purpose Flour (Maida)	
• 100 grams Butter - softened	
• 1/2 cup Caster Sugar	
• 1/4 teaspoon Salt	
• 1/2 teaspoon Baking powder	
• 1/2 teaspoon Vanilla Extract	
• 1 cup Fresh coconut - grated	

Preparation

- To begin making the Coconut Thumbprint Cookies With Pineapple And Apricot Preserve recipe, we will start with Pineapple preserve.
- Grate the flesh into a bowl.
- Continue to cook until pineapple is fully cooked.
- Will take about 30 minutes.
- Now add sugar and lime juice and cook till it reaches thick jam consistency (this will take about 25-35 minutes more).
- Let the preserve cool down and then transfer it into sterile dry bottles and store in cool dry place.



- Add water and apricot pieces into a sauce pan and cook until apricot is cooked fully.
- Then add sugar, lime juice and continue the cooking process until it reaches jam like consistency.
- Turn off heat and let it cool completely.
- Then transfer to a sterile dry bottle and store in cool dry place.
- To make the cookies, into a whisking bowl add butter and sugar, whisk until the mixture turns pale yellow and fluffy.
- Now add vanilla extract and mix once.
- Sieve flour, salt and baking powder into a bowl.
- Add flour in 3 parts into sugar-butter mix, whisk until just combined.
- Do not over beat the mixture.
- Once the cookie dough is ready, cover the dough in cling film and store in fridge for about 30 minutes.
- Then take the dough from fridge, take 1 tablespoon of the mixture, roll into small balls.
- Make a small well in the centre using your thumb, and then gently roll the cookie dough into grated coconut.
- Place them on baking sheet lined with parchment paper about 1 inch apart.
- Repeat same process for rest of the dough.
- Scoop a teaspoon of pineapple preserve and fill the centre of half the cookies with it.
- Place the cookies in fridge for 20 minutes.
- Meanwhile pre heat oven to 150 degree centigrade.
- Remove chilled cookies from fridge and bake in pre heated oven for about 17 to 20 minutes, until coconuts are toasted well and start to brown on the edges.
- Remove from oven and let the cookies sit on the baking sheet for 10 minutes, then carefully transfer to wire rack and cool completely.
- Store the cookies in air tight containers and use it within a week.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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