



Cinnamon shortbread cookies with apricot-vanilla cream cheese

Ingredients (four servings):

- 2 oz (120g) butter
- 2 oz (120g) caster sugar
- 2 egg yolks
- 3 oz (150g) coarse flour (coarse meal)
- 9 oz (110g) potato flour
- 1 tbs cinnamon
- 3 oz (150g) cream cheese yoghurt
- We recommend 1 keg Almonta Fruit Apricot & Vanilla

Preparation:

- Take butter, caster sugar and egg yolks and mix everything together.
- Then add coarse flour, potato flour and cinnamon.
- Mix all these ingredients, put the dough on a board and form it, lightly floured, into a ball.
- Now roll the dough to a thickness of approx. 0.2 in. (0.5 cm). and cut out shapes (e.g. heart shape)
- If you like, you can now punch small holes or patterns in the cookies.
- Then arrange the cookies on a baking sheet and bake for approx. 18-20 minutes in an oven, preheated to 160 degrees Celsius.
- Stir the cream cheese yoghurt and spread it on the cookies. Now layer another cookie on top of it, like a sandwich.
- The cookies should be stored in an airtight jar or box, so that they maintain their freshness and tenderness.