



## Sacher Torte Cookies

**TOTAL TIME:** Prep: 20 min. Bake: 15 min./batch + cooling

**YIELD:** about 2-1/2 dozen.

*This cookie recipe will be a hit whether you are making it for your family or for a potluck. Apricot is traditional but you can choose whichever fruit preserves you prefer.—Audrey Thibodeau, Gilbert, Arizona*

### Ingredients

1 cup butter, softened

1 package (3.9 ounces) instant chocolate pudding mix

1 large egg

2 cups all-purpose flour

1/4 cup sugar

1/2 cup raspberry, strawberry or apricot preserves

**GLAZE:**

1/3 cup semisweet chocolate chips

2 teaspoons shortening

### Directions

1. Preheat oven to 325°. Cream butter and pudding mix until light and fluffy, 5-7 minutes. Beat in egg. Add flour; gradually beat into creamed mixture. Shape dough into 1-1/4-in. balls; roll in sugar. Place 2 in. apart on ungreased baking sheets. Using a wooden spoon handle or your thumb, press a deep indentation in center of each.

2. Bake until set, 15-18 minutes. Cool in pans 2 minutes; remove from pans to wire racks. Fill each indentation with preserves; cool completely.

3. For glaze, melt chocolate chips and shortening in a microwave; stir until smooth. Cool slightly. Drizzle over cookies. Cool completely.

### Nutrition Facts

1 cookie: 133 calories, 7g fat (5g saturated fat), 24mg cholesterol, 72mg sodium, 16g carbohydrate (8g sugars, 1g fiber), 1g protein.