

Cookie

1/2 Cup Softened Butter
1/2 Cup Oil
1 Egg
1/2 Cup Powdered Sugar
1/2 Cup Granulated Sugar
1/2 Tsp. Cream of Tartar
1/2 Tsp. Baking Soda
1/2 Tsp. Salt
1 Tsp. Vanilla
3 Cups Flour

Pretzel Coating

2-1/2 Cups Crushed Pretzels
2 Tbsp. Granulated Sugar
1/2 Cup melted butter
Apricot Jam

Glaze

1/2 Cup Butter
2 Cups Powdered Sugar
Pinc Salt
2 Tsp. Vanilla
2-4 Tbsp. Milk

In bowl of mixer, cream together butter, oil, and both sugars until smooth. Add in egg and vanilla, mix until combined.



Combine the dry ingredients and add in one cup at a time. Mix until dough pulls away from the side of the mixer. Refrigerate for 1 hour.



While dough is in the refrigerator, use food processor to crush pretzels. Combine crushed pretzels with sugar and 2 tablespoons melted butter, keeping the remainder in small bowl for dipping. Mix and set aside.



Take refrigerated dough and shape into one-inch balls. Dip each cookie ball into the melted butter and roll in the pretzel mixture, pressing slightly to make the pretzels stick. Place 2 inches apart on parchment lined cookie sheet and indent the center with your thumb.



Bake for 12-15 minutes until lightly brown. When cookie comes out of the oven, re-indent your thumb into the cookie. Fill with Apricot jam. Allow cookies to cool completely on baking sheet.



Glaze

Heat butter in a saucepan over medium heat until golden brown, about 10 minutes. Carefully pour butter into a bowl, leaving sediment behind. Add sugar, vanilla, and 2 tablespoons milk to butter, and stir until smooth. If glaze is too thick, add more milk.

