

PEACH COOKIES (Croatian breskvice)

Cookie Dough

3 large eggs
2 cups sugar
1 cup vegetable oil
1 cup whole milk
1 tsp vanilla
2 tsp peach liqueur
6 cups all-purpose flour
4 tsp baking powder
½ tsp salt

Decoration

½ cup peach liqueur, divided
Yellow & red food coloring
Superfine sugar
Mint leaves & cloves (optional)

Filling

2 tsp cocoa
2 tsp dark rum
2 tsp peach liqueur
1-1/2 cups ground (not chopped) walnuts
2 cups peach or apricot jam
1-2 tablespoons milk
reserved cookie crumbs

Preheat oven to 350 °F. Line baking sheets with parchment or silicone.

Beat eggs and sugar until light and airy, about 3 minutes. Add oil and beat until creamy. Mix in milk, vanilla and peach liqueur.

Combine flour, baking powder and salt. Add to egg mixture and mix until combined.

Roll dough into balls (1-1/2 inches for large cookies, ¾ inch for small cookies) and place on baking sheets. If dough is sticky, coat hands with a very light film of shortening. Bake 15-20 minutes or until very light brown on the bottom. Cool.

For the filling, use a sharp knife to cut a circle in the bottom of each cookie, being careful not to poke all the way through. Scoop out the crumbs and place them a food processor. Add cocoa, rum, peach liqueur, jam and one tablespoon milk. Process until well mixed. Transfer to a medium bowl and mix in walnuts and remaining 1 tablespoon milk, if necessary. Fill each cookie cavity, then sandwich two halves together.

To decorate, fill two bowls with ¼ cup peach liqueur. Add a couple drops of red coloring to one bowl, yellow to the other. Dip cookie into red, about ¾ way up, blot on paper towel. Dip other end in yellow, blot, then quickly dip yellow end into red and blot. Immediately roll in sugar. Place cookies on parchment lined baking sheets to dry. When dry, insert mint leaves and whole clove.