

Pistachio Apricot Oatmeal Cookies

Makes 36 cookies

1 stick of unsalted butter (1/2 cup), softened
3/4 cup packed light brown sugar
1/4 cup granulated sugar
1/4 teaspoon vanilla
1 large egg
3/4 cup all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/8 teaspoon cinnamon
1 1/2 cups old-fashioned rolled oats (not the quick-cooking)
1/3 cup dried apricots (2 oz), cut into 1/4 inch pieces
1/3 cup shelled pistachios (1 1/2 oz, not dyed red), coarsely chopped

Put oven racks in upper and lower thirds of oven and preheat oven to 350 F.
Butter 2 baking sheets.

Beat together butter and sugars in a large bowl with an electric mixer at medium-high speed until fluffy, then beat in vanilla. Add egg and beat until combined well. Stir together flour, baking soda, salt and cinnamon in a small bowl, then add to dough and mix at low speed until just combined. Fold in oats, apricots and pistachios.

Spoon rounded teaspoon of dough about 2 inches apart onto baking sheets. Bake cookies, switching position of sheets halfway through baking, until golden brown, 10 -12 minutes. Transfer cookies to racks. (cookies will crisp as they cool)