



1950s Spiced Date & Apricot Drops (Bake-Off Revival)

Source: From Scratch Sensations – A Recipe from Bianca's Early Kitchen Journals

Yield: approximately **30 to 36 cookies**, depending on the size you scoop



Recipe Description

A coffee-break cookie straight from the 1950s—soft brown-sugar dough jeweled with apricots and dates. This cozy, nutmeg-and-cinnamon revival tips its hat to the 1959 Pillsbury Bake-Off while baking up beautifully in a modern kitchen. Part of the From Scratch Sensations collection at Life in Bianca's Kitchen.

Ingredients

- 1 cup (130 g) dried **apricots**
- 1 cup (160 g) **dates**, chopped
- 2¼ cups (280 g) **all-purpose flour**, sifted
- 1 tsp fine salt
- ½ tsp **baking soda**
- 1 tsp **ground cinnamon**
- ¼ tsp **ground nutmeg**
- ¾ cup **fat**: 170 g unsalted butter *or* 150 g shortening
- 1½ cups (300 g) **packed brown sugar**
- 2 **large eggs**
- 1 tsp **vanilla extract**
- *Optional:* ½ cup (60 g) toasted pecans or walnuts; 1 tsp orange zest



Inveniam viam aut faciam.

Retro Recipes Revived © — Life in Bianca's Kitchen



Directions

1. **Prep fruit:** Soak apricots in boiling water 5–10 minutes. Drain very well, pat dry, and chop. Chop dates.
2. **Dry mix:** Whisk flour, salt, baking soda, cinnamon, and nutmeg; set aside.
3. **Cream:** Beat butter/shortening with brown sugar until fluffy, 2–3 minutes.
4. **Eggs & vanilla:** Beat in eggs one at a time, then vanilla.
5. **Combine:** Mix in dry ingredients just until no flour streaks remain. Fold in apricots, dates (and nuts/zest if using).
6. **Scoop:** Drop rounded teaspoons (or #60 scoop) onto parchment-lined sheets, 2 in/5 cm apart. For thinner cookies, press gently to ½-inch thickness.
7. **Bake:** 375°F / 190°C for 10–12 minutes until edges are set and tops show a hint of gold. Centers should still look soft.
8. **Cool:** Rest 2–3 minutes on the sheet; transfer to a rack to finish.



Notes

- **Vintage nod:** Based on Pillsbury's 1959 Bake-Off "Date Jewel Drops" (aka *Biscuits du Soir Doré*); salt & soda are omitted if using self-rising flour.
- **Butter vs shortening:** Butter adds flavor and spreads a touch more; shortening bakes thicker and extra tender.
- **Make-ahead:** Dough chills up to 24 hours (thicker cookies); baked cookies keep 5 days airtight or freeze 2 months.
- **Chewier centers:** Pull at the first golden edges and cool on the sheet briefly.