

# Welsh Tea Cakes

## Ingredients

- 3/4 cup chopped dried Paradise Mixed Fruit
- 2 tablespoons brandy
- 2 1/4 cups flour
- 2 1/2 teaspoons ground cinnamon, divided
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon ground cloves
- 1 cup butter, softened
- 1 1/4 cups sugar, divided
- 1 large egg



## Directions

Preheat oven to 375 degrees.

Combine dried fruit and brandy in a medium bowl; let sit at least 10 minutes to plump.

Place four, 1 1/2 teaspoons cinnamon, baking powder, baking soda, salt and cloves in medium bowl; stir to combine.

Beat butter and 1 cup sugar in large bowl with electric mixer at medium speed until light and fluffy, scraping down side of bowl once. Beat in egg. Gradually add flour. Beat at low speed until well blended, scraping down side of bowl once. Stir in fruit with brandy with spoon.

Combine remaining 1/4 cup sugar and 1 teaspoon cinnamon in small bowl. Roll heaping teaspoonfuls of dough into 1-inch balls; roll balls in cinnamon sugar mixture to coat. Place balls 2 inches apart on ungreased cookie sheets.

Press balls to 1/4-inch thickness using bottom of glass dipped in granulated sugar. Bake 10-12 minutes or until lightly browned. Remove cookies with spatula to wire racks; cool completely.

Store tightly covered at room temperature or freeze up to 3 months.