

# Fruitcake Cookie Bars

This is not your Grandmother's fruitcake! Fruitcake Cookie Bars are filled with small bits of candied fruit and glazed with a simple sugar glaze.

## Ingredients:

- 2 sticks (1 cup) of butter - at room temperature
- 1 cup of sugar
- 3/4 cup light brown sugar
- 1 teaspoon vanilla
- 3 eggs
- 3 cups flour (all purpose)
- 1 teaspoon baking powder
- 1 teaspoon salt
- 3/4 cup of chopped candied fruit ([Red cherries](#) and [Green candied cherries](#), [lemon peel](#), [Orange peel](#), and, [Pineapple](#))
- 1/2 cup confections sugar
- 3-4 TBS water
- Red and green food coloring



## Instructions:

Preheat oven to 350°

In a stand mixer or with a hand mixer, mix together, butter, sugars, eggs, and, vanilla.

Add baking powder and salt.

Add flour 1/2 cup at a time, mixing and scraping the side of the bowl until all of the flour is mixed. Add the chopped fruit cake fruit.

Line a 9×13 baking dish with parchment paper or spray it with non-stick cooking spray.

Pour mixture into baking dish and bake for 35-40 minutes.

Let the cookie bars cool completely before icing.

## For the icing:

Mix the powdered sugar and water together in a small bowl.

Separate half of the icing mix into another bowl.

Color one with red food coloring and the other with green food coloring.

Drizzle cooled cookie bars with icing. (You can also place icing in a piping page and pipe the colors.)

Cut the cookie bars to your desired size.