

Christmas Fruitcake Cookies

Ingredients:

- 1 large egg
- 3/4 cup light sour cream
- 3 tablespoons salted butter, softened
- 2 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 6 tablespoons sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 cup candied Red cherries, chopped
- 1/2 cup candied Green cherries, chopped
- 1/2 cup candied orange peel
- 1/2 cup golden raisins
- 1/2 cup chopped walnuts



Directions:

1. Preheat oven to 400 degrees. Line a baking sheet with a silicone baking sheet or parchment paper.
2. In a large mixing bowl, sift and combine the flour, baking powder, baking soda, sugar, salt, cinnamon, ginger, cloves, and nutmeg. Set aside.
3. In another bowl, whisk together the egg, butter, and sour cream.
4. Once mixed, add the dry ingredients, along with red and green cherries, orange peel, raisins, and walnuts. Stir with a spatula until the ingredients have come together.
5. Portion the batter into 2 tablespoon mounds. Roll into a ball and place on the prepared baking sheet. Leave about 2 inches of space between each ball.
6. Press half of a candied cherry into the center of each cookie.
7. Bake for 10 minutes. Remove from oven and allow cookies to rest for 3 minutes