

Fruitcake Shortbread Cookies

Ingredients:

- 1 cup butter
- 3/4 cup confectioners sugar
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 cup Old English Fruit mixed peel

Directions:

In a large mixing bowl, cream together the softened butter, confectioners sugar, and vanilla extract until smooth.

Add flour and mix until the flour is incorporated and the shortbread dough has a crumbly appearance.

Mix in the mixed peel or fruitcake blend until evenly distributed in your shortbread dough.

Transfer the fruitcake shortbread dough to a sheet of parchment paper or plastic cling film wrap and gather the loose dough into a rough log shape.

Wrap the paper around the log shape tightly and use it to help roll the log out into your desired length and width. Unwrap and re-wrap tightly. Transfer to your refrigerator to chill for about 30 minutes.

Once the dough is firm to the touch, preheat your oven to 350 degrees F (175 degrees C). Remove the dough from the refrigerator and slice using a sharp knife (to cut through the fruit easily). Slices should be approximately 1/4 inch in thickness.

Transfer slices to a parchment paper-lined baking sheet and bake at 350 degrees F (175 degrees C) for 10-12 minutes. The cookies are done when the center is slightly puffy. You should also be able to note the difference when the center no longer looks raw.

Remove the cookies from the oven and allow them to cool completely on the baking sheet placed on a wire cooling rack. *Shortbread cookies are tender and prone to falling apart while still warm!



