

Fruitcake Shortbread Squares



Ingredients:

- 1 cup butter
- 3/4 cup confectioners sugar
- 2 tsp vanilla extract (or almond extract)
- 2 cups all-purpose flour
- 1 cup Old English Paradise mixed peel

Easy Icing

- 1 cup confectioners sugar
- 1 Tbsp heavy cream (or milk or water)
- 1 tsp coconut extract (or your favorite flavor)

Directions:

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

Add the all-purpose flour and mix into the creamed butter until you have a crumbly shortbread dough.

Add the mixed peel or fruitcake blend to your shortbread dough and mix until it is evenly distributed throughout the dough.

Transfer the fruitcake shortbread dough to an ungreased 8 x 8 baking pan. Press the dough into corners and until filling the pan in an even layer. Cover and allow the dough to chill in the refrigerator for an hour.

Bake the chilled dough at 325 degrees F (163 degrees C) for 40 minutes. The dough should be a light golden color and puffed up slightly across the entire pan including the center when done.

Remove from the oven and transfer to a wire cooling rack. Allow the cookie bars to cool for 5-10 minutes before icing.

Easy Icing:

In a small bowl, combine the confectioners' sugar, heavy cream, and coconut extract until smooth. Spread over the top of the baked fruitcake shortbread squares in a thin layer. Allow to cool completely before cutting and serving.

