

Fruitcake Bars

Ingredients:

- $\frac{3}{4}$ cup butter (softened, at room temperature)
- $1\frac{3}{4}$ cups light brown sugar (packed)
- 3 large eggs (at room temperature)
- 1 tablespoon vanilla extract
- 1 pinch salt
- $1\frac{1}{2}$ cups all-purpose flour
- 1 cups mixed peel
- 1 cup candied cherries (red and green glaze cherries, quartered or chopped)
- $\frac{1}{2}$ cup candied pineapple (chopped)
- $\frac{1}{2}$ cup dried dates (pitted, chopped)



Directions:

Preheat your oven to 325°F (160°C) and lightly grease a 9x13 baking pan.

Cream the butter and light brown sugar in a large mixing bowl until light and fluffy. Add the first egg along with the vanilla extract and salt then mix to combine. Add the remaining two eggs one at a time, mixing well after adding each egg. Then add the all-purpose flour and mix thoroughly.

Gently mix in the mixed peel, candied red and green glaze cherries, chopped candied pineapple, and chopped dates by folding them into the dough.

Spread the mixture evenly into your prepared 9x13 baking pan.

Bake in your preheated oven at 325°F (160°C) for 40-45 minutes or until lightly browned and the dough no longer looks wet.

Once the dough is finished baking, transfer it to a wire cooling rack. Allow the fruitcake bars to cool completely before slicing and serving.