

Fruitcake Cookies

These wonderful fruitcake cookies have a soft and chewy texture that's perfect for the holidays. They're made with a tender cookie base and loaded with delicious candied fruit peel, cherries, and raisins, creating a delightful mix of flavors and textures. Whether you're sharing them at a cookie exchange or in a Christmas gift basket, these cookies are a fantastic addition that will surely impress.

Ingredients:

- 1 cup butter (salted, 2 sticks - softened at room temperature)
- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup light brown sugar (packed)
- 2 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 large eggs (room temperature)
- 2 $\frac{1}{2}$ cups all-purpose flour
- 2 cups mixed peel
- $\frac{1}{2}$ cup glace cherries
- $\frac{1}{4}$ cup raisins



Directions:

Preheat oven to 375°F (190°C) and line baking sheet(s) with parchment paper or silicone baking mats for easy cleanup.

Add the butter, sugar, and light brown sugar to a large mixing bowl, or the bowl of your stand mixer. Cream the ingredients together until smooth. Add the vanilla extract, baking soda, and salt and mix again.

Mix in the eggs one at a time until the dough is smooth. Then, gradually add the flour, mixing until it has all been incorporated into the dough. Finally, fold in the mixed peel, candied cherries, and raisins until well combined.

Use a cookie scoop or a spoon to portion out the dough in heaping tablespoons onto the prepared baking sheet(s). Leave 2 inches between each cookie to account for spreading.

Bake at 375°F (190°C) for 8-11 minutes, or just until the edges start turning golden-brown. Remove the cookies from the oven and let them set on the baking sheet for 5 minutes before transferring them to a wire cooling rack to cool completely.