

Betty's Festive Fruitcake Cookies



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In this video, Betty demonstrates how to make Christmas Fruitcake Cookies. These cookies will allow you to have the flavor of fruitcake without the trouble! You will notice that some of the measures below are either tiny or unusual amounts. The original recipe was 4 times as large, so I divided each ingredient by 4, and this made medium-sized cookies for me. If you want the original recipe, just multiply every ingredient by 4.

Ingredients:

- 4 ounces candied pineapple, chopped
- 2 ounces red candied cherries, chopped
- 2 ounces green candied cherries, chopped
- ½ cup golden raisins
- 1 cup chopped pecans
- ¼ cup flour for dredging
- 5/8 cup flour for batter
- 2 tablespoons butter (I used 1 tablespoon butter, which turned out fine, if you want cut down on fat.)
- ¼ cup light brown sugar, firmly packed
- 1 egg, separated
- 1 teaspoon baking soda
- 1 tablespoon milk
- ½ ounce brandy (optional)
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- cooking oil spray

In a medium-sized bowl, combine candied pineapple, red candied cherries, green candied cherries, golden raisins, and chopped pecans. Dredge with ¼ cup flour and set aside. Cream butter and brown sugar together. Add egg yolk, beating well. Dissolved baking soda in milk and add to creamed mixture. Add brandy, cinnamon, and nutmeg, and the remaining 5/8 cup flour, mixing well. In a small bowl, beat egg white until stiff, but not dry. Fold beaten egg white into batter. Fold in dredged fruit mixture. Prepare a baking pan by lining it with parchment paper and spraying the paper with cooking oil spray. Drop dough by rounded teaspoonfuls onto parchment paper. (Or, you may use a 1-tablespoon ice cream scoop to scoop dough and form it into a flattened ball and place on the parchment paper. Bake at 325 degrees (F) about 12 minutes. Transfer immediately to cooling racks. When cool, arrange on a nice serving plate. We love these! I hope you will, too! --Betty