

Fruitcake Shortbread Cookies



(makes about 3 dozen)

3 cups/700 ml all purpose flour

3/4 cup/180 ml salted or unsalted butter, softened

1/2 cup sugar

1 egg

1/2 tsp/2.5 ml baking powder

1/2 tsp/2.5 ml salt

2 tsp/10 ml vanilla extract

2 cups/500 ml chopped dried fruit (cranberries, figs, raisins, currants, apricots, etc) soaked in
1/2 cup/240 ml rum overnight

Whisk together dry ingredients together. In a large bowl, beat butter, egg and sugar until sugar is dissolved. Add vanilla and beat again. Gradually add the dry mixture and beat in slowly until combined. Mix in the soaked fruit and mix with a heavy spoon until combined. Divide dough into three pieces and form into logs on wax paper and roll up. Refrigerate for at least two hours, or overnight.

Preheat oven to 325F/165C.

Cut logs into 1/2 inch cookies and place on parchment-lined cookie tins. Bake for 10 -15 minutes, or until lightly browned. Cool on cookie sheet. Can be stored at room temperature for at least 2 weeks and can be frozen.