

Fruitcake Cookies

Fruitcake itself is a gamble: There are some good ones, but there are a lot of bad ones. These cookies, on the other hand, are always delicious. In my family, the “real” name is “Meal-in-one Cookies” because they’re so filling (a minimum of batter holds together a maximum of fruit and nuts), and they pack and travel well.

Ingredients

- 1 cup butter, softened
- 1 1/4 cups brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2 1/2 cups flour, divided
- 1 tsp. baking soda
- 1 1/2 pounds dates, chopped
- 1 cup chopped candied pineapple
- 1/2 pound candied cherries (halves or pieces)
- 1 cup pecan halves
- 1/2 cup walnut pieces
- 1/2 cup coarsely chopped filberts
- 1/2 cup coarsely chopped Brazil nuts

Preparation

Combine fruits and nuts in a large bowl and sprinkle with 3/4 cup of flour. Use your hands or a wooden spoon to coat the fruit and nuts with the flour. In another large bowl, cream together the butter and sugar; add the eggs and vanilla, and beat well. Mix in the remaining 1 3/4 cups of flour and the soda. Stir in the floured fruits and nuts (batter will be very stiff). Drop portions of desired size (I use a large soup spoon) onto greased baking sheets, and bake at 350 degrees F until cookies are lightly browned, about 10 minutes.

Averages 3 dozen cookies.