

Cottage Cheese Cookies with Candied Fruits

These cottage cheese drop cookies with candied fruits are tender, light, and utterly delicious. Their soft, cake-like texture and the blend of candied pineapple, crystallized ginger, and nuts make them a standout treat. Perfect for holidays or any day you want to celebrate, this recipe includes baking tips to help you make these special cookies.

Ingredients:

- ½ cups of softened butter
- 1 ½ cups of sifted all-purpose flour
- 2/3 cups of sugar
- 1 large egg
- 2 tablespoons of milk
- ½ tsp of baking powder, leveled
- 1/4 teaspoon of baking soda, leveled
- ½ teaspoons of vanilla
- ½ cups of 4% milk fat cottage cheese
- ½ cups of chopped candied pineapple
- ½ cups of finely chopped crystallized ginger
- ½ cups of chopped walnuts
- green or red candied cherries, cut in halves



Directions:

1. Take a large mixing bowl and beat the softened butter with your electric mixer until creamy.
2. Sift together the flour, baking powder, baking soda in another mixing bowl. Add half of these dry ingredients to the creamed butter and mix through before adding the sugar, cottage cheese, egg, milk, and vanilla along with the rest of the flour.
3. Beat these ingredients thoroughly, stirring occasionally until the well incorporated.
4. Stir in the candied fruits and chopped nuts.
5. Drop by heaping teaspoons 2-inches apart onto well-greased cookie sheets.

6. Place a candied cherry half on the top of each mound of cookie dough.
7. Bake at 375-degrees for about 8 to 10 minutes, depending on how your oven is regulated or the size of the cookies you form. The bottoms will be slightly brown to test for doneness. You can also touch the top to see if it springs back is another way to determine that it is ready to take out of oven.
8. Leave in the pan for about a minute before removing and placing on rack to finish cooling.
9. ENJOY!

A recipe from Mary Balandiat of <https://www.beautycookskisses.com/>

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