

# Chewy Fruitcake Cookies

## Ingredients:

- $\frac{1}{2}$  cups of butter softened
- $\frac{1}{2}$  cups of sugar
- 1 large egg
- 2 teaspoons of vanilla
- $1\frac{1}{2}$  cups of flour
- $\frac{1}{4}$  teaspoon of baking soda leveled
- $\frac{1}{2}$  teaspoons of baking powder leveled
- $\frac{1}{4}$  teaspoon of salt
- $\frac{1}{2}$  cups of Paradise candied red cherries chopped
- $\frac{1}{2}$  cups of Paradise candied green cherries chopped
- $\frac{1}{2}$  cups of Paradise Old English Fruit Cake Mix
- $\frac{1}{2}$  cup of chopped walnuts
- $\frac{1}{2}$  cups of raisins



## Directions:

1. Cream the butter and sugar together until fluffy before add the egg, vanilla and beating through until well mixed with your electric mixer.
2. Sift together the flour, salt, baking powder, and baking soda then mix in with the creamed butter-sugar mixture.
3. Fold in the fruits and nuts.
4. Drop by heaping teaspoons on greased cookie sheet and give them some room to spread.
5. Bake in a 350 degree oven for 11-14 minutes.
6. Cool in the pan about three minutes before removing.
7. ENJOY!

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