

Festive Fruitcake Cookie

Ingredients:

- 1 3/4 cups flour
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup butter, room temperature
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup chopped pecans
- 1/2 cup chopped walnuts
- 1/4 cup chopped dates
- 1 1/2 cups fruit cake mix



Directions

1. Preheat oven to 375°F. Line two baking sheets with parchment paper.
2. Place flour, baking soda, and salt in a medium bowl. Whisk to combine. Set aside.
3. Combine butter and sugars in a large bowl with a hand mixer until fluffy. Beat in egg and vanilla. Stir in flour mixture. Fold in nuts and fruit cake mix.
4. Drop by tablespoonfuls onto the prepared baking sheets.
5. Bake 8–10 minutes. Allow to cool 2 minutes before transferring to a cooling rack.

Makes 33 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.