THE J.M. SMUCKER Co

Fruit & Nut Refrigerator Cookies

Prep Time	Cook Time	Serves	Difficulty
15 mins	13 mins	96	N/A

Ingredients

- 2 3/4 cups (675 mL) **Robin Hood®** Best For Cake & Pastry Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) All Vegetable shortening
- 1 cup (250 mL) granulated sugar
- 2 eggs
- 1 tsp (5 mL) vanilla extract
- 1 cup (250 mL) chopped red candied cherries
- 1/2 cup (125 mL) chopped nuts

Directions

Step 1:

Preheat oven to 375°F (190°C).

Step 2:

Combine flour, baking powder, baking soda and salt in large mixing bowl. Stir well to blend.

Step 3:

Cream butter, shortening, sugar, eggs and vanilla extract together thoroughly in separate large bowl using an electric mixer.

Step 4:

Stir flour mixture into creamed mixture. Mix well. Add fruit and nuts.

Step 5:

Shape dough into 2 smooth rolls about 1 1/2" (4 cm) in diameter.

Step 6:

Wrap in waxed paper and chill overnight or until firm, about 3 hours.

Step 7:

Cut roll into 1/4" (5 mm) thick slices. Place on parchment paper lined baking sheets.

Step 8:

Bake in preheated oven for 10 to 13 minutes or until golden. Let cool 5 minutes and then remove to wire rack.

Images


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