



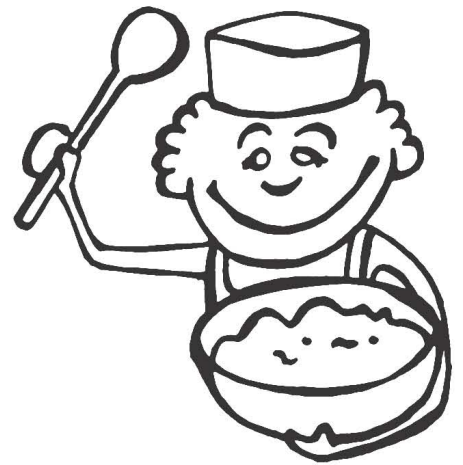
# Sparkle Kitchen

## All-the-Things

### Fruitcake Cookies

#### Ingredients ("all the things!")

- 1 1/4 cup dried figs, stems snipped and coarsely chopped
- 1/3 cup dried cranberries
- 1/3 cup sultanas or golden raisins
- 2 tablespoons dried apricots, coarsely chopped
- 1 tablespoons currants
- 6-8 maraschino cherries, stems removed and coarsely chopped
- 1 cup pecans, coarsely chopped
- 2 tablespoons hazelnuts or almonds, coarsely chopped
- 1 cup apple juice
- 1 tablespoons fresh lemon juice
- sea salt
- 1/2 pound (2 sticks) unsalted butter, at room temperature
- 1/2 teaspoon ground cloves
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 extra-large egg
- 2 tablespoons apricot marmalade
- 2 1/2 cups all-purpose gluten-free flour (we used King Arthur brand)



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## All-the-Things

### Fruitcake Cookies

Continued.....

### Directions

In a medium bowl, combine the dried fruit and nuts: figs, cranberries, raisins, apricots, currants, cherries, pecans and hazelnuts. Add the apple juice, lemon juice and pinch of salt, and stir to combine. Cover and allow to sit 6-8 hours at room temperature. (Or, if you're like me, warm the apple juice before adding, and let that combo soak in a warm place for just 3-4 hours.)

Preheat the oven to 350°.

In a separate bowl, cream the butter, cloves, sugar, and brown sugar with a mixer on medium speed until smooth, 2-3 minutes. Change the mixer to low speed and add the egg. Mix until well-combined. Then add the apricot marmalade and mix until combined. With the mixer still on low, slowly add the flour and 1/4 teaspoon salt. Mix until just combined, being careful not to over-mix.

Drain the fruit and add to the batter. (A little liquid left with the fruit is fine.) Combine until gently mixed.

Line baking sheets with parchment paper. With wet hands, scoop up a lump of dough (about 3 tablespoons in size) and form into a ball. With the palm of your hand, gently press the ball down onto the lined baking sheet until it forms a flattened, round cookie shape no thicker than 1/2 inch. Repeat with the rest of the dough, placing the cookies about 1/2 inch apart. Bake for 25 to 30 minutes, until lightly golden.

Enjoy!