

## Candied Fruit Slices

 *PG Tested*

My mother always made these cookies for the holidays. Most likely, the recipe came from an old issue of *Woman's Day* magazine. When she sent me the recipe she wrote at the bottom, "Send Some To Me!!" I promise, Mom.

1 cup (16 tablespoons) unsalted butter, softened

1 cup powdered sugar, sifted after measuring

1 large egg, at room temperature

1 teaspoon vanilla extract

$\frac{1}{2}$  teaspoon fine table salt

$2\frac{1}{4}$  cups all-purpose flour, spooned into cups and leveled off

1 cup each red and green candied cherries, cut in half

1 cup pecan halves

**In** stand mixer, with paddle, beat butter and powdered sugar at medium speed until light and creamy. Beat in egg and vanilla; scrape sides. Mixture may look curdled, if so, mix in 1 tablespoon flour and scrape the sides again. Mix in salt. At low speed, mix in flour, in 2 batches, just until blended.

**With** a wooden spoon, or sturdy scraper, mix in candied cherries and pecans. Dough will be stiff. Cover and chill 1 hour.

**Divide** dough in thirds. On separate sheets of waxed paper, shape dough into rolls 12-inches long. Roll up logs, overwrap if necessary, and place on rimmed baking sheet. Chill at least 3 hours (or quick-chill in freezer for 1 or 2 hours).

**Preheat** oven to 325 degrees. Cut rolls in about  $\frac{1}{8}$ -inch-thick slices and place 1-inch apart on ungreased cookie sheets. Bake 12 to 14 minutes, or until delicately browned on edges. Transfer to wire racks to cool.

**Store** in airtight containers or freeze.

**Makes** about 7 dozen cookies.

— Dianne Rubin