



Christmas Recipes

from

Montreat

Presbyterian Church

Friday, Jan. 1, 2021

FRUITCAKE COOKIES **By Kat Acheimeier**

Virginia Hospitality, Junior League of Hampton Roads, 1975, p. 197

How I came by the cookbook Virginia Hospitality is a mystery to me. It was most likely a wedding gift to us while I was serving Groves Memorial Presbyterian Church in Glass, Virginia on a neck of land that reached out into Mobjack Bay between Yorktown and Gloucester. Not a fruitcake lover myself, two notes on the recipe caught my eye: “Yields 160 cookies” and “These are great at Christmas and even fruitcake haters like these cookies.”

A head’s up from Kat...the recipe prep is a labor of love—lots of chopping and quite the workout mixing in all the chopped pecans (thank goodness someone invented chopped dates)—but golly, these are to die for cookies.

Recipe

1 cup butter
1 1/8 cups brown sugar, packed
1 1/2 Tablespoons milk
2 1/4 cups of self-rising flour sifted with 1/2 teaspoon baking soda
1/2 teaspoon vanilla
1 to 2 eggs (*I always use only one*)
6 slices candied pineapple
1/2 lb candied cherries (red and green)

(I could not find green candied cherries this year, so I used 1/2 lb of red cherries and found some uncolored candied pineapple AND some green candied pineapple.)

1 lb chopped dates
8 oz pineapple preserves
1 1/2 lbs pecans, chopped

Mix first 6 ingredients in order, beating in one at a time. (I put the sifted flour/soda in a separate bowl and put the chopped candied cherries and pineapple in it as I chop them up, otherwise the pieces just glob together----that's technical cooking talk.)

Dice pineapple, cherries, and dates; flour well. (This can be done the night before.)

Mix fruit with batter; then add preserves and pecans.

Blend all ingredients together.

Drop by teaspoonful on greased cookie sheets and **bake at 325 for 12-15 minutes.**

Yields 160 cookies.

“These are great at Christmas and even fruitcake haters like these cookies.”

Kat Achtemeier



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