

## Fruitcake Cookies

2 c. all purpose flour  
1/2 tsp. baking powder  
1 c. quick oats (not instant)  
1 c. salted butter, softened  
1 1/2 c. light brown sugar, packed  
1/4 c. unsulphured molasses  
2 tsp. brandy, good quality  
2 tsp. pure vanilla extract  
2 tsp. almond extract  
2 large eggs  
1/2 c. (3 oz.) golden raisins  
1 c. (4 oz.) chopped pecans  
1/2 c. (2 oz.) chopped almonds  
2 c.(13.5 oz.) mixed candied fruits, chopped

Preheat oven to 300 degrees.

In a medium bowl combine flour, baking powder, and oats. Mix well with a wire whisk and set aside.

In a large bowl cream butter and sugar with an electric mixer at medium speed. Mix to form a grainy paste. Add molasses, brandy, almond and vanilla extracts and eggs; beat until smooth.

Add the flour mixture, raisins, pecans, almonds and fruit. Blend at low speed just until combined. Do not over mix.

Drop by rounded tablespoons onto ungreased baking sheets, 1 1/2 inches apart.

Bake for 22-24 minutes or until cookies are set.

Let cookies set on pan for a few minutes, then transfer to a cool, flat surface. Top each cookie with a candied cherry half. Yield 4 1/2 dozen cookies