

Dried-Fruit Cookies

If dried fruit reminds you of your grandmother, or a health food store, let's toss away that association, stat. These sweet, cinnamon cookies are just the thing to help. With jewel-toned flecks of fruits like cranberries, dates, prunes, and apricots running through a cinnamon dough, they'll win your heart—and a place in your holiday cookie roster—before you even have time to realize that, yes, I just said prunes.

Makes: 2 ½ dozen cookies

Ingredients:

- 6 tablespoons unsalted butter, at room temperature
- ½ cup sugar
- 1 egg
- 2 tablespoons sour cream
- 1 ½ cups all-purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup plus 2 tablespoons ground or finely chopped fruit such as raisins, apricots, cranberries, dates and prunes
- Sugar, for rolling

Preheat oven to 375°F

Mix

1. Cream together the butter and sugar until light and fluffy. Add the egg and mix again to incorporate. Add the sour cream and mix until no traces of white remain.
2. Sift the flour, baking soda, salt, and cinnamon together. Pour in the flour mixture half at a time, beating until it's fully mixed in. Then stir in the dried fruit pieces with a spoon.
3. Wrap the dough in plastic wrap and refrigerate 1 hour.

Bake

4. Roll 1-inch balls and place them 2 inches apart on a lightly greased or parchment-paperlined cookie sheet. Roll them in the sugar, place them on the cookie sheets about 2 inches apart, and flatten them (a good amount—they'll rise) using two fingers. Bake the cookies until they fully set up, 10 to 12 minutes.

Variation

- **Rolled Icebox Cookies**

Roll the dough into 1 big log (about 2 inches in diameter) or 2 small logs. Wrap the logs in plastic wrap and then in parchment paper, securing the ends for a tight seal. Freeze for 15 to 20 minutes or up to 2 weeks. Remove and slice into 1/4-inch-thick cookies. Bake as instructed.