

Fruit Cocktail Cookies

(Mikey Irwin)

Ingredients

- **1 large can** fruit cocktail, drained
- **3 cups** brown sugar
- **1/2 cup** sugar
- **1 cup** shortening
- **3 eggs**
- **4 cups** flour
- **1 teaspoon** cinnamon
- **1 teaspoon** cloves
- **1 teaspoon** salt
- **1 teaspoon** baking soda
- **2 teaspoons** baking powder

Instructions

1. **Preheat oven to 375°F.**
2. In a large mixing bowl, **cream together** the brown sugar, sugar, and shortening until light and smooth.
3. Add the eggs **one at a time**, beating well after each addition.
4. Stir in the **drained fruit cocktail**.
5. In a separate bowl, whisk together the **flour, cinnamon, cloves, salt, baking soda, and baking powder**.
6. Add the dry mixture to the wet ingredients and mix until combined.
7. Drop spoonfuls of dough onto a greased or parchment-lined baking sheet.
8. **Bake for 12–15 minutes**, or until lightly golden.