

Makes 24 cookies
Prep time: 30 minutes
Total time: 55 minutes

- 1/2 cup golden raisins
- 1/2 cup pitted dried dates, chopped
- 1/2 cup dried figs, chopped
- 1/2 cup dried apricots, chopped
- 3 tablespoons apple juice
- 3/4 cup all-purpose flour
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon allspice
- 1/8 teaspoon baking soda
- 1/8 teaspoon baking powder
- 1/4 cup honey
- 1 tablespoon plus 1 teaspoon vegetable oil
- 3 tablespoons packed dark brown sugar
- 1/2 large egg, beaten (about 2 tablespoons)
- 1/3 cup powdered sugar

Preheat oven to 350°F. Line a large baking sheet with parchment paper. In a bowl, combine flour, spices, baking soda, and baking powder; set aside.

In another bowl, beat honey, oil, and brown sugar. Mix in egg. Add flour mixture and dried fruit and blend just until flour is no longer visible. The mixture will be thick and sticky.

Drop 12 spoonfuls of dough onto prepared baking sheet, spacing them 1 inch apart. Bake 12 to 15 minutes or until cookies are just firm in the center. Remove from oven and cool. Repeat with remaining dough.

In a small bowl, combine powdered sugar and lemon juice and stir until smooth. Using a teaspoon, drizzle icing over cookies in a zigzag pattern. Allow to dry for about 10 minutes.

Store in a single layer in an airtight container for up to a week.

More per serving
 100 calories, 1 g fat (11% of saturated fat), 18 g carbs, 1 g fiber, 14 mg calcium, 1 mg sodium

Food writer in New York City, author of *The Breath of a Wok*.

Fruitcake cookies are moist and chewy, but being a low-fat treat.

chef's tip perfect cookies, every time

Simple tricks for better baking all year-round.

► **PUT IT ON PAPER** Ensure easy cleanup by lining baking sheets with parchment paper instead of greasing them. (With parchment you can also prep a second batch of cookies while the first is in the oven.)

► **DO A LITTLE PREP WORK** Before whipping egg whites, make sure the bowl and beaters are completely dry. Even a drop of water or oil will prevent the whites from forming peaks and reaching the right consistency.

► **MAKE MEASURING EASIER** When a recipe calls for honey or molasses, lightly oil the measuring cup first. This ensures the sticky syrup slides out easily.

► **GET THE BEST ZEST** Citrus peel (orange, lemon, or lime) packs tons of flavor but few calories. To grate it, try a tool designed for rinds, like the Microplane premium zester/grater (\$15; microplane.com), which can also be used for hard cheese and chocolate.

► **SPICE IT UP** To keep seasonings fresh for up to a year, store them in a cool, dry place away from the stove or refrigerator.

