

Tropical Fruitcake Cookies

Ingredients

- ½ package (8 ¼ ounces) refrigerated sugar cookie dough
- ¼ cup finely chopped pecans
- ¼ cup chopped dried mango
- 3 tbsps well-squeezed canned, crushed pineapple, juice reserved
- 1 cup shredded, unsweetened coconut
- ½ cup powdered sugar

Preparation

1. Heat oven to 350°.
2. In a large bowl, mix together the cookie dough, pecans, mango and pineapple
3. Place the coconut in a large, wide bowl. Drop the dough, 1/2 tablespoon at a time, into the coconut, turning each ball until well coated. Place the cookies 1 1/2 inches apart on a large, ungreased baking sheet.
4. In a small bowl, stir together the powdered sugar and enough of the reserved pineapple juice (about 1 tablespoon) to make a thick glaze. with a fork, drizzle lines of the glaze across the cookies. Let them stand until the icing has set, about 15 minutes.

Yields 24 cookies

Notes

- The dough will be tacky, so transferring to the coconut may require two spoons.