



THE
LITTLE FRENCH BAKERY

FIG COOKIES

Fig Filling

- 1 1/2 cup chopped figs (about 10 ounces)
- 3/4 cup red wine
- 1/3 cup sugar
- 1 tsp lemon zest
- 1/4 tsp salt
- 1 4/ tsp black pepper or 1/2 tsp anise seeds (optional)

Dough

- 1 stick unsalted butter, softened
- 1/2 cup sugar
- 1 tsp vanilla extract
- 1 tsp grated lemon zest
- 1/2 tsp salt
- 1 large egg
- 1 1/2 cups all-purpose flour
- flour for dusting/rolling

FOR THE FILLING:

In a saucepan, combine all all the filling ingredients. Bring the mixture to a boil, then reduce to a simmer. Simmer until most of the liquid has reduced and the figs are tender. The spread will have about 1/2 cups of liquid with the soft figs. Allow the mixture to cool in the pan while you assemble the dough.

FOR THE DOUGH:

With a mixer, mix the butter and sugar until it's light and fluffy. Add the salt, zest, and vanilla and mix. Add the egg, and mix. Reduce the speed of the mixer and add the flour. Mix until just combined. Remove the dough from the bowl, and make 1 or 2 rectangles. Wrap with parchment paper and chill for 20-30 minutes or until cool and firm to the touch. It's a little easier to work with two smaller pieces of dough.

FOR THE COOKIE ASSEMBLY:

Preheat your oven to 350 degrees F. Place a rack in the center position. Dust a piece of parchment paper (large enough to roll the dough on) with flour. Place the dough on the parchment, dust, and cover with another sheet. Roll the dough to approximately 1/8" thick. You should have a rectangular shape, 12" tall and about 7-12 inches wide depending on the size of your piece of dough. Carefully cut the dough in 3 inch wide strips. Don't worry about separating the strips. Using a pastry bag or plastic bag with a 1/2 " tip, pipe the fig filling down the center of each strip about 1/2" wide. Be careful not to overfill the strips.

If the dough is soft, you may want to re-chill for 5 minutes or so. When you're ready, carefully fold the side of the strip toward the center. Slice the strip into cookies, about 1 1/2 inches long, or to your preference. Place on a parchment-lined baking sheet seam side down. Bake for 20 minutes, or until the bottoms of the cookies are golden brown. Repeat if you used two pieces of dough.

Makes 24-36 cookies, depending on size (and rolling/folding skill)

Adapted from Food and Wine Magazine 2012