



Fig Cookies

FILLING:

4 pounds white figs
1 pound golden raisins
2 cups candied fruit
1 pound walnuts
1 pound almonds
2 tablespoons orange zest
1 pint honey
1/2 cup brandy
small colored candies and beaten egg to decorate

DOUGH:

5 pounds flour
2 1/2 tablespoons baking powder
2 1/2 tablespoons vanilla extract
6 beaten eggs
1 1/2 pounds shortening
1 1/2 pounds sugar
1 pint milk
cinnamon and orange zest to taste



FILLING: Grind all of the solid ingredients together and mix with the honey and brandy. Filling may be refrigerated if made ahead, but allow to come to room temperature before making cookies.

DOUGH: Blend flour, baking powder and shortening. Warm milk and sugar in saucepan and warm until sugar dissolves. Add warm milk with sugar, eggs, vanilla and zest to dry ingredients. Knead very well. Wrap dough in saran and let stand for at least 15 minutes. Leave it at room temperature.

Cut dough into manageable pieces and roll about 1/4 " thin. Cut into about 3" wide strips. Place fig filling in the center of the strip and roll making sure that the filling is sealed in the middle. Cut into desired lengths and use a knife to cut angled slits on one side. Place on lightly greased cooked sheet. Brush with beaten egg and sprinkle with small colored candies. Bake in 350 degree preheated oven for about 10-15 minutes. Turn the cookies over and bake other side until golden brown.