

# ITALIAN FIG COOKIES

## **Pasta Frolla (dough)**

2 1/4 cups all-purpose flour

1/2 cup sugar

pinch salt

1 3/4 sticks butter at cool room temperature

1 egg

1 egg yolk

1 tsp. vanilla extract

1tsp fresh lemon juice or 1/2 tsp lemon extract or grated zest of 1 lemon

place flour, sugar and salt in a bowl and stir to mix. Cut the butter into small pieces and cut into the flour mixture with a pastry blender or 2 knives until the mixture resembles coarse meal. Slowly stir in first the egg and then the egg yolk, mixing thoroughly. Then stir in the vanilla and lemon juice. Gather the dough together and knead it roughly and briefly on a lightly floured surface just until the dough comes together.

I refrigerate it for at least an hour. I also double it and use 3 eggs total.

## **Fig filling**

2/3 cups finely chopped figs

2/3 cups finely chopped dates

scant cup walnuts, toasted and chopped

scant cup blanched almonds, chopped

grated zest of 1 orange

1/2 teaspoon unsweetened cocoa powder

3/4 cup plus 1 tablespoon red wine

2 1/2 teaspoons honey

1 tablespoon granulated sugar

combine the figs, dates, walnuts and almonds in a saucepan. Add the orange zest, cocoa, wine, honey and granulated sugar and stir to combine. Cook stirring occasionally over a medium heat to a rather dry paste. Remove from heat and cool.

Bake 350 degrees until lightly browned