



Fresh Fig Cookies

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

18

Description

These moist fig cookies are a great way to use fresh summer figs for a delicious treat

Ingredients

— - 1 cup white sugar - ½ cup butter - 1 large egg - 2 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon baking powder - ½ teaspoon salt - ½ teaspoon ground cloves (Optional) - 1 cup chopped fresh figs - ½ cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (180 degrees C). Grease baking sheets. Beat sugar and butter in a large mixing bowl with an electric beater until lighter in color; mix in beaten egg. Sift flour
2. baking soda
3. baking powder
4. salt
5. and cloves into a separate bowl; stir into butter mixture. Fold in figs and walnuts. Drop spoonfuls of dough 2 inches apart onto the prepared baking sheets. Bake in the preheated oven until edges are golden
6. about 15 to 20 minutes.