

Fig and Walnut Cookies

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

12

Description

These fresh fig cookies are not overbearingly sweet but just right. They taste great with some tea or lemonade.

Ingredients

- ½ cup butter
- softened - ½ cup white sugar - ¼ cup golden brown sugar - 1 large egg - 1 teaspoon vanilla extract - 1 ½ cups all-purpose flour - ½ teaspoon baking powder - ¼ teaspoon ground cinnamon - ½ teaspoon salt - ½ cup fresh figs
- halved - ½ cup chopped walnuts

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease two baking sheets. Mix butter
2. white sugar
3. and brown sugar by hand in a bowl. Add egg and vanilla extract; stir to combine. Combine flour
4. baking powder
5. cinnamon
6. and salt together in a separate bowl; stir into sugar mixture. Scoop the flesh out of figs and reserve 2 tablespoons. Chop figs and scooped middles. Fold chopped figs and walnuts into the cookie dough. Drop spoonfuls of batter on the prepared baking sheet. Top each mound with small amounts of reserved fig pulp. Bake in the preheated oven until the cookie edges are lightly browned
7. 12 to 15 minutes.