



JERNEJ KITCHEN

FIG NEWTON COOKIES

Fig Newton Cookies is a delicious homemade cookie recipe and a great way to use dried figs from the pantry. Make them for holidays or a sweet snack.

MAKES	16	COOKIES
PREPARATION:	15	MINUTES
REST:	20	MINUTES
BAKE:	15	MINUTES
TOTAL TIME:	50	MINUTES

COOKIES

4 tbsp (50g) unsalted butter, at room temp

50 g (1/4 cup) packed light brown sugar

1/4 tsp vanilla paste

1 egg

1/4 tsp baking powder

180 g (1 1/3) cup all-purpose flour

FIG FILLING

200 g (7 ounces) dried figs

3 tbsp water

1 tbsp apricot jam

2 tbsp packed light brown sugar

1 tsp lemon juice, freshly squeezed

1/4 tsp cinnamon powder

2 tbsp dark chocolate, chopped

TOOLS AND EQUIPEMENT Sponsored

baking sheet

parchment paper

electric mixer or stand mixer

clingfilm

PREPARATION

Place a rack in the middle of the oven, then preheat it to 180 °C / 350 °F. Line a large baking sheet with parchment paper.

COOKIE DOUGH

Combine softened butter, light brown sugar, a pinch of salt, and vanilla paste in a bowl. Using an electric mixer, beat the mixture for 2 minutes on medium speed or until combined and smooth. Add in the egg and continue to beat for a minute. Add the baking powder and flour and mix until combined. Knead into cookie dough, form a ball, wrap in clingfilm, and place in the fridge for 20 - 30 minutes.

TIP

[Feel free to keep the cookie dough in the fridge for up to 7 days.](#)

MAKE THE FIG MIXTURE

Add chopped figs, water, apricot jam, and light brown sugar to a saucepan. Place over medium heat and bring to a boil, then lower the heat to low and cook for 5 - 8 minutes for the figs to soften. Add the freshly squeezed lemon juice and cinnamon. Then, using a hand-held immersion blender or a food processor, blend the mixture until smooth paste forms. Set aside to cool to room temperature. Stir in the chopped chocolate.

FIG MIXTURE

Place a sheet of parchment paper over a working surface. Grease your hands slightly with oil to prevent sticking. Divide the fig mixture in half and shape each half into a 35 cm (14-

saucepan
immersion blender or food
processor
rolling pin
kitchen knife

inch) rope. Wrap in parchment paper and place in the fridge until needed. Repeat the process with the rest of the fig mixture.

FIG COOKIES

Place the cookie dough on the lightly floured working surface. Roll the dough into a 40 cm x 20 cm (16-inch x 8-inch) rectangle. Cut the dough lengthwise into two strips. The easiest way to do this is to use a pizza cutter or sharp knife. Unwrap the fig mixture, and place down the middle of each strip of dough. Carefully fold each edge of dough on top of the fig paste, making a log, sealing at the top.

BAKE

Cut each log into eight cookies (a total of 16 cookies). Place them seam side down onto your baking sheet. Ensure enough space between cookies for expansion. Using your fingers, slightly flatten the cookies. Place in the preheated oven and bake for 15 - 18 minutes at 180 °C / 350 °F.