

Baked Figs

INGREDIENTS:

- 8 figs
- 1 water
- 2 Tablespoons brown sugar
- ½ teaspoon cinnamon
- ½ teaspoon cloves¹
- 5 Tablespoons Kirsch or Grand Marnier (or your choice)
- 1 cup chopped pecans or walnuts, optional

PREPARATION:

Wash, but do not peel, 8 ripe figs, and stand them upright in a baking dish. Add a little water and sprinkle the figs with brown sugar.

Bake in a very slow oven 275 F, basting often, and pricking each fruit with a fork to release the steam.

When cooked, figs will be very tender; leave them in the dish, and dust with a mixture of ground cinnamon and ground cloves.

Pour liqueur over figs. When cool, place the whole dish in the refrigerator to chill. When chilled, put figs into individual dishes, and pour remaining syrup over all.

Serve with whipped cream and pour the sauce over the top.

Serves: 4

Fig Bars

INGREDIENTS:

- 1/2 cup butter or margarine, room temperature
- 1 cup light brown sugar, firmly packed
- 3 large eggs
- 1 teaspoon finely grated lemon peel
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/2 cup finely chopped dried figs
- 1 cup chopped pecans or walnuts, optional

PREPARATION:

In a large mixing bowl, using a hand held electric mixer, cream butter and brown sugar. Add eggs, grated lemon peel, and vanilla; beat well. Into a separate bowl, sift flour, baking powder, and salt; gradually blend into the creamed mixture.

Stir in chopped figs and the chopped nuts, if using. Pour into greased 13X9X2-inch baking pan. Bake fig bars at 350° for 25 minutes. Cool; cut into bars.

Makes 24 to 32 fig bars.

Egyptian Fig Cakes

To make Egyptian Fig Cakes you will need the following ingredients:

1 cup almonds

1 cup walnuts

Package of dried figs (or your own, dried)

honey

cinnamon

nutmeg

Chop one cup of almonds in the blender. Pour the chopped nuts into a small bowl and save until later. Next chop one cup of walnuts in the blender. Add the figs to the walnuts and continue blending. Add a little water to help the mixture blend. Next add a pinch of cinnamon and a pinch of nutmeg. Blend to combine these ingredients. Roll the fig mixture into one inch sized balls. Dip them in honey. Then roll them in the chopped almonds. These are a great treat. This recipe is so easy, you can let your kids or grandkids make them.