

# Fig Stuffed Biscuits

A simple cookie recipe, but containing a sweet, crunchy filling of figs. These biscuits look impressive but aren't that hard to make.

*For the fig paste:*

125g dried figs

1/2 cup sugar

1/4 cup water

*For the biscuits:*

100g butter

1/4 cup sugar

1 tsp vanilla extract

2 Tbsp condensed milk

1 cup flour

1 tsp baking powder

1. Chop the figs into small pieces and put in a saucepan with the sugar and water.
2. Blend with a hand blender, or put through a food processor until you have a smooth paste.
3. Bring to the boil and simmer until it thickens.
4. Cream the butter and sugar together until light and fluffy.
5. Stir through the vanilla and condensed milk before sifting in the flour and baking powder. Stir into a smooth dough. Be careful to not beat it too much.
6. Divide into about 16 small balls.
7. Flatten each ball into a round, add 1 tsp of fig paste and fold the edges up around it carefully. Flatten slightly and place, seam side down on a greased baking tray.
8. Bake at 160°C for 15 mins, or until lightly golden and cooked.

