

A Recipe From *tikkido*

Figgy Pudding Christmas Cookies

<http://tikkido.com/blog/figgy-pudding-cookie-Christmas-recipe>

Ingredients:

- 1 cup (2 sticks) butter, softened
- ½ cup powdered sugar
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 1 4 ounce bag of dried figs, diced in small pieces
- 2 ¼ cups flour
- royal icing holly leaves (for embellishment)



Instructions:

1. Preheat oven to 400 degrees Fahrenheit.
2. Cream butter, sugar, and bits of dried fig together in a mixer.
3. Add the salt, vanilla, and flour, and mix until the flour is entirely incorporated, and a dough is formed.
4. Scoop out small, 1" diameter portions of dough, and roll the dough into smooth circles.
5. Bake for 10-12 minutes, until the cookie gets lightly browned on the bottom.
6. Let the cookies cool completely. In the meantime, make a simple glaze out of brandy and powdered sugar.
7. Drizzle the glaze on top of each mini figgy pudding cookie (I found it was easiest to get the right look by piping it on the cookie from a disposable icing bag) and top with a sprig of royal icing holly.