

A Recipe From *tikkido*

Fig Bar Cookies

<https://tikkido.com/blog/fig-bar-cookies>

Ingredients:

- 1 cup butter, softened
- 1 cup granulated sugar
- 1 cup chopped nuts (I used walnuts, but use whatever nuts you prefer)
- 1/2 teaspoon salt
- 1 large egg
- 2 1/4 cups all purpose flour
- 1 teaspoon vanilla extract
- fig jam to cover the cookies (about 1 cup)

Instructions:

1. Preheat your conventional oven to 350 degrees Fahrenheit, or 325 degrees if you're using a convection oven.
2. Cream butter and sugar together until the mixture is light and fluffy. Add the egg to the sugar mixture and beat well.
3. Add the salt, vanilla, flour, and chopped nuts to the creamed mixture and mix until the dough forms.
4. Divide dough into two parts by measuring out two cups of the dough and setting it aside. Press the remaining dough into an 8x8 square pan.
5. Spread the fig jam over the bottom layer of cookie dough, then drop the remaining portion of dough in small chunks over the top of the jam.
6. Bake at 350 degrees Fahrenheit for 45 minutes.
7. Let the bar cookies cool completely and cut into small squares.

