

A Recipe From *tikkido*

Figgy Pudding Christmas Cookies

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

Figgy Pudding Cookie Ingredients:

- 1 cup (2 sticks) butter, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1 4 ounce bag of dried figs, diced in small pieces
- 2 1/4 cups flour
- royal icing holly decorations
- glaze made with powdered sugar and brandy

Instructions:

1. Preheat oven to 400 degrees Fahrenheit.
2. Cream butter, sugar, and bits of dried fig together in a mixer. Add the salt, vanilla, and flour, and mix until the flour is entirely incorporated, and a dough is formed.
3. Scoop out small portions of dough and roll the dough into smooth circles.
4. Bake for 10-12 minutes, until the cookie gets lightly browned on the bottom.
5. Let the cookies cool completely.
6. Mix one cup of powdered sugar with just enough brandy to form a pipable glaze.
7. Drizzle the glaze on top of each mini figgy pudding cookie and top with a pre-made royal icing holly decoration.

