

## **Figgy Rolls**

(inspired by the [Real Food Has Curves](#) blog)

*Filling (make this the day before):*

- 450g dried Persian or Turkish figs
- 225g raisins
- 165g light brown sugar
- 85ml lemon juice
- 85ml water
- 45ml brandy
- ½ teaspoon ground cinnamon

1. If the figs are very hard and dry, soak them briefly in boiling water, then drain well. Pulse all the dried fruit together in a large food processor until the mixture gathers together and forms a ball of fruit mince.

2. Turn this into a heavy based pan and add the remaining ingredients. Stir constantly over a medium heat until the mixture bubbles, the liquid evaporates and the filling cooks down to a paste-like consistency. Scrape the filling into a bowl and allow to cool, then cover with cling film and chill in the fridge overnight.

*Dough:*

- 225g plain flour
- 225g bread or bakers flour
- ½ teaspoon baking powder, sifted
- ½ teaspoon fine sea salt
- 125g unsalted butter, at room temperature
- 55g light brown sugar
- 150g white sugar
- 3 large (59g) eggs, at room temperature

1. Take the eggs out of the fridge and leave them on the bench before you start. Also take the filling out of the fridge as well. Preheat the oven to 200C (I used 190C with fan) and line a large baking sheet with parchment.

2. In a large bowl, whisk together the flours, baking powder and salt.

3. With an electric mixer, beat the butter and sugars together until light and fluffy. The mix needs a really good beating at this point, so let the machine go at full speed for several minutes.

4. Beat in the eggs one at a time, beating each one until fully incorporated before adding the next.

5. Turn the mixer off and add all the flour at once. Turn the mixer onto low and mix until just combined - do not overbeat at this stage or the cookies will be tough.

*Assembly:*

1. Gather the dough into a ball and divide it into three parts. Between two sheets of parchment, roll out a third of the dough into a rectangle approximately 30cm x 13cm. Carefully lift off the top sheet of parchment.
2. Spread a third of the filling over the centre of the dough, spreading it out carefully to within 2cm of the edge. Now using the parchment paper, fold the top of the dough over the filling, then fold the bottom over to seal the dough into a long tube. Seal the ends of the tube and carefully turn the log onto the lined tray, seam side down. Repeat with the remaining dough and filling. Make sure you leave some room between the logs, as they'll expand a bit during baking.
3. Bake for 15 - 18 minutes, until light golden brown. Allow the rolls to cool on the tray for 15 minutes, then on a wire rack for a further couple of hours . Once the rolls are completely cold, they're much easier to slice without cracking.
4. Using a long, thin knife, slice the cooled rolls into 2cm pieces.



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**Fig Jam and Lime Cordial**  
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