

Fiesta Cookies

(An original Fig Jam and Lime Cordial recipe)

- 250g (1 cup) unsalted butter, chopped
- 250g (8½oz) mixed dried fruit and nuts, chopped
- 150g (5½oz) dark chocolate chips (70% cacao)
- 300g (2 cups) plain (AP) flour
- 110g (½ cup) white sugar
- 1 teaspoon baking powder

1. In a large food processor, combine the butter, flour, sugar and baking powder. Pulse until combined and starting to form a ball.

2. In a large mixing bowl, stir together the fruit, nuts and chocolate chips. Tip the dough into the mixing bowl and work the mixture together with a clean hand.

3. Divide the dough in two, and shape each portion into a log, approximately 5cm (2") in diameter. Wrap each log in parchment paper and chill in the fridge for a couple of hours.

4. Preheat oven to 175C (350F) with fan. Remove the logs from the fridge and slice into 1½ cm (½") cookies, then lay them out on parchment lined trays, allowing a little room for spreading. Bake for 20 - 25 minutes until lightly golden. Rest the cookies on the trays briefly before transferring to a wire rack to cool.



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Fig Jam and Lime Cordial

www.figjamandlimecordial.com