

# Italian Fig Cookies

Yield: 60 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-fig-cookies-recipe>

## Ingredients:

- 1 cup figs soft dried Missions, stems removed
- 3/4 cup raisins
- 3/4 cup honey
- 1/4 cup brandy
- 1 1/2 teaspoons finely grated orange zest
- 1 teaspoon finely grated lemon zest
- 1 tablespoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 3/4 cup whole almonds toasted and coarsely chopped
- 3/4 cup walnuts toasted and coarsely chopped
- 4 cups all purpose flour
- 1 cup granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup unsalted butter
- 2 large eggs lightly beaten
- 1/2 cup whole milk
- 1 1/2 teaspoons vanilla extract
- 1 teaspoon finely grated orange zest
- 1 cup confectioners sugar
- 1/2 teaspoon vanilla extract
- 3 tablespoons milk
- 1/2 teaspoon orange zest fine

## Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 15 milligrams

4. Fat: 5 grams
  5. Fiber: 1 grams
  6. Protein: 2 grams
  7. SaturatedFat: 2 grams
  8. Sodium: 70 milligrams
  9. Sugar: 11 grams
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