

Italian Fig Cookies {Cucidati}

Yield: 4 min
Total Time: 214 min

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

Ingredients:

- 1 cup dried mission figs or Calimyrna Figs, stems removed and chopped, about a 6-7 ounce package
- 1/2 cup pitted dates Chopped
- 1/2 cup orange juice Freshly Squeezed
- 1/4 cup candied orange peel or Orange Marmalade or Apricot preserves
- 2 tablespoons granulated sugar or honey
- 1 lemon
- 1/2 teaspoon canela
- 1/4 cup almonds
- 1/4 cup walnuts
- 2 tablespoons dark rum
- 1/2 cup unsalted butter softened
- 1/4 cup granulated sugar
- 1/4 cup brown sugar packed
- 1/4 teaspoon baking soda
- 1 large egg
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 1 3/4 cups all purpose flour
- 1 1/4 cups confectioner sugar sifted
- 5 teaspoons lemon juice gradually add until loose enough to drizzle and coat tops of cookies

Nutrition:

1. Calories: 920 calories
2. Carbohydrate: 143 grams
3. Cholesterol: 115 milligrams
4. Fat: 34 grams
5. Fiber: 8 grams
6. Protein: 12 grams

7. SaturatedFat: 16 grams
 8. Sodium: 400 milligrams
 9. Sugar: 90 grams
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