# Cuccidati (Italian Fig Cookies)

Filling: (this makes enough for 4 batches of dough)-freeze extra for another time)

1 lb. Dried figs

1 lb. Raisins

1 lb. Walnuts

½ tsp. cloves, nutmeg and cinnamon

Juice of 2 oranges

Rind of 1 orange

¼ lb. Brown sugar

1 3/4 C. whiskey or brandy

1/4 C Grand Marnier

Pastry:

2 ½ C. sifted flour

½ C. sugar

2½ tsp. baking powder

¼ tsp. salt

½ C. butter

2 eggs, beaten

¼ C. milk

½ tsp. vanilla or hazelnut extract

Icing:

Mix powdered sugar with a bit of vanilla and water. Shake sprinkles on after frosting.

Filling: Grind the orange peel in a food processor. Add a small amount of water, dried figs, raisins, walnuts, spices and orange juice and process. I do this in batches. Put mixture in a saucepan and cook on the stove until it gets sticky. Add brown sugar, whiskey and Grand Marnier. Cook stirring frequently for 10 to 20 minutes. Cool before using. I usually make the filing the day ahead.

Pastry:

Sift all dry ingredients. Cut in butter. In a separate bowl, combine eggs, milk and vanilla or hazelnut extract. Add to dry ingredients and knead to form a ball. Chill 30 minutes.

Roll out a portion of the dough into a rectangle approx. 12x 5 inches. Put fig filling in a line 1 inch from the edge and roll 1 /12 times (jelly roll fashion). Tuck the raw edge under and flatten slightly. Cut on the diagonal about a finger’s width wide. Continue until all the dough is gone.

Bake at 375\* for12-15 minutes on an ungreased cookie sheet. I use parchment paper. Watch carefully as they burn quickly. Remove and cool on rack.

When cookies are completely cooled, frost with the icing and sprinkles.