

## Cucidata (Italian Fig Cookies)

Best-Loved Cookies | December 2008



*The logs cut more easily if you place them on baking sheets and freeze 30 minutes first.*

PREP: 45 MINUTES STAND: OVERNIGHT CHILL: 2 HOURS BAKE: 10 MINUTES/BATCH OVEN: 400°

- 8 OZ. (1<sup>1</sup>/<sub>4</sub> CUPS) DRIED FIGS, STEMS REMOVED AND QUARTERED
- <sup>1</sup>/<sub>2</sub> CUP RAISINS
- <sup>1</sup>/<sub>4</sub> CUP WHISKEY
- <sup>1</sup>/<sub>2</sub> TSP. FINELY SHREDDED ORANGE PEEL
- 1 SMALL ORANGE, PEELED AND SECTIONED
- 1 10-OZ. JAR MARASCHINO CHERRIES, DRAINED (1 CUP)
- <sup>1</sup>/<sub>2</sub> CUP HONEY
- <sup>1</sup>/<sub>2</sub> TSP. GROUND CINNAMON
- <sup>2</sup>/<sub>1</sub>/<sub>2</sub> CUPS ALL-PURPOSE FLOUR
- <sup>1</sup>/<sub>2</sub> CUP GRANULATED SUGAR
- <sup>2</sup>/<sub>1</sub>/<sub>2</sub> TSP. BAKING POWDER
- <sup>1</sup>/<sub>2</sub> TSP. SALT
- <sup>1</sup>/<sub>2</sub> CUP BUTTER, CUT UP
- 2 EGGS, SLIGHTLY BEATEN
- <sup>1</sup>/<sub>4</sub> CUP MILK
- 1 TSP. VANILLA
- MILK AND GRANULATED OR COARSE SUGAR

In a small bowl combine figs, raisins, and whiskey. Cover; let stand at room temperature for 1 to 2 days, stirring occasionally. In a food processor combine fig mixture, orange peel, orange sections, cherries, honey, and cinnamon. Cover; process with several on/off turns until mixture is finely chopped. Cover; chill until ready to use.

In a food processor combine flour, <sup>1</sup>/<sub>2</sub> cup sugar, baking powder, and salt. Cover; process until combined. Add butter. Cover; process with several on/off turns until butter is pea-size. Add eggs, <sup>1</sup>/<sub>4</sub> cup milk, and vanilla. Cover; process with on/off turns until mixture is just combined. Shape dough into a ball. Divide dough in half. Cover; chill dough 2 hours or until easy to handle.

Line 2 very large baking sheets with parchment paper. On a well-floured surface, roll 1 dough portion into an 11×9-inch rectangle; cut into two 11×4<sup>1</sup>/<sub>2</sub>-inch strips. Divide half the fig filling between the 2 strips; spread it lengthwise down middle of strips. For each, lift 1 long side of dough up over filling. Lift opposite sides of dough strips up over filling to enclose; pinch to seal edges. Repeat with remaining dough and filling. Using a sharp knife, cut logs crosswise into 1-inch-wide slices. Place, seam side down, on baking sheets. Brush tops with milk; sprinkle with sugar. Bake in a 400° oven 10 to 12 minutes or until lightly browned. Cool on wire racks. Makes 44 cookies.

**TO STORE:** Store in an airtight container in refrigerator for up to 3 days or in freezer for up to 3 months.

Per cookie: 104 cal., 3 g fat (1 g sat. fat), 15 mg chol., 67 mg sodium, 19 g carbo., 1 g dietary fiber, 1 g protein.

"These cookies are soft and not too sweet. Each year I mail some to my cousins in Brooklyn, who look forward to it."

—Rosalie McIntosh  
Highland, NY

We can see why. The raisin, fig, cherry, and orange filling has a lush, old-world taste.