

Fig Squares

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If you're a fan of fig rolls, you'll love this simple fig traybake. Dried figs are cooked down with water and sugar to create a sticky, gooey filling used to sandwich together some soft biscuit dough. Pop these squares in your lunch-box or serve them warm with custard.

Ingredients:

600g dried figs
225ml water
400g caster sugar
225g plain flour
100g butter
1 tbsp. milk
1 tsp. baking powder
1/2 tsp. salt

Directions:

1. Sit the figs in the water for one hour before combining in a saucepan with half of the sugar. Cook over a medium heat until thick and syrupy and then remove from the heat and leave to one side to cool.
2. Cream together the butter and sugar until smooth and fluffy, then beat in the milk. Combine the flour, baking powder and salt and sieve into the butter and sugar mixture.
3. Stir until you have a dough and then cover and put into the fridge for one hour.
4. Preheat the oven to 180C and then divide the dough into two. Roll each half out into the size of a baking tray. Grease a baking tray and then lay one half of the dough onto the baking tray.
5. Cover with the fig mixture and then lay the remaining piece of dough over the top.
6. Place into the oven and cook for 25-30 minutes. Cool and then cut into squares.

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