

Comal Pecan Farm

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(210)-401-1927

Sicilian Fig Cookies Recipes

Ingredients (checklist)

Filling:

- □ 1 orange
- 1 lemon
- □ 2 lbs. pitted dates
- □ 1 lb. seedless raisins
- 2 lbs. dried figs, stems removed
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- □ 1 tsp. allspice
- □ 1 tsp. cloves
- □ 1 c. sugar
- □ 1 c. honey
- 1 qt. shelled pecans

Directions

- 1. Peel and seed orange and lemon.
- 2. Reserve half of the rind of each.
- 3. Grind all fruits together, including the orange and lemon rind. Using the small blade on the grinder.
- 4. Add spices, sugar and honey to fruit mixture.
- 5. Mix all ingredients together thoroughly. This is best done with the hands.
- 6. Cover bowl and refrigerate overnight.

Author: Unknown Date First Published: 05/21/2010 Prep Time: 60 minutes Cook Time: 360 minutes Yield: