



Fig Pinwheels

Makes about 30 cookies

8 fresh or 10 dried figs
1 cup apple juice
1 cup orange juice – preferably freshly squeezed
½ cup sugar
2 puff pastry sheets - thawed

Place the figs in a pan. Add the juices and bring to a soft boil. Reduce the heat and simmer for about 20 minutes until the juice has reduced considerably and the figs are soft. Cool the figs down completely and process them in the food processor.

Place ½ cup of sugar on a board and spread it out. Using a rolling pin, press a sheet of puff pastry onto the sugar. Spoon ½ of the fig mixture onto the dough. Roll it tightly into a log. Wrap the roll with plastic wrap and freeze for at least one hour and up to 2 months.

Preheat the oven to 400 degrees and line some cookie sheets with parchment paper or a silicon mat.

Remove the dough from the freezer and allow thawing a little bit – until soft enough to cut. Using a serrated knife, cut the dough into ½ inch thick cookies. Place the cookies on the pan and bake for about 8 minutes.

Remove the pan from the oven and flip the cookies carefully. Bake for an additional 4 to 5 minutes until evenly browned. Remove the pan from the oven again and allow cooling for 3 to 4 minutes. Place the cookies on a wire rack and cool down completely.

Store your cookies in an airtight container for about 4 days. Enjoy!

6 cookies - CALORIES 205.77; FAT 6.3 grs (sat 1.56; mono 3.44; poly 0.89); PROTEIN 1.97 grs ; FIBER 2.33 grs; CARBS 37.22 grs; CHOLESTEROL 0.00mg; IRON 0.78 mg; SODIUM 41.82 mg; CALCIUM 32.83 mg