



## Fig Cookies



### Ingredients

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Figs  
Pastry dough  
Fontina cheese (10 ounces)

Fig butter (6 ounces)  
Egg whites wash

### How to Prepare

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Preheat oven to 400 degrees. Take pastry dough out of freezer and let it thaw for 45 minutes to an hour. Next, warm up fig butter on stove. Take dough and cut into 4 sections, place a handful of Fontina cheese in the middle, put some fig butter on top of the cheese, take some egg wash around the edges of the pastry dough and pull edges together and add some egg wash to the outside. On a cookie sheet with parchment paper, set the cookies on top. Place cookies in oven to bake for 10-15 minutes. Let cookies cool for 10-15 minutes, sprinkle some powdered sugar on top and enjoy!

*Bon Appétit!*

THE LEANING TOWER OF PISA  
ONE LINE DRAWING - BY MICHAEL SLOTWINSKI