



FIG & NUT PASTRIES

Pastry Dough:

2-1/2 plus 2/3 cups plain flour (Gold Medal Unbleached)

3/4 cup sugar

3 oz. butter, chopped

2 eggs, lightly beaten

1 egg, lightly beaten, extra

Filling:

6 oz. dried figs

1/2 cup raisins

1/3 cup toasted ground almonds

1/3 cup ground walnuts (if you don't have walnuts, just use this amount in almonds.

Total ground nuts should be 2/3 cup)

1/3 cup marmalade

1 teaspoon grated orange rind (if no orange, use lemon)

pinch ground cloves

1/4 teaspoon ground cinnamon

Filling:

Add figs to pan of boiling water, simmer, uncovered, 5 minutes, add raisins, simmer, a further 10 minutes or until figs are soft; drain. In a food processor, chop fruit and combine with remaining ingredients in bowl; mix well.

Pastry Dough:

Sift flour into bowl, stir in sugar. Gradually work butter and eggs into flour mixture with fingers to form a soft dough. Knead gently on lightly floured surface until smooth. Make two balls, wrap tightly in plastic and refrigerate 30 minutes.

Roll dough between floured sheets of waxed paper until 2mm thick (1/16 in.) Cut 2-1/2 inch rounds (with upside down glass or cutters) from dough. Place 1 rounded teaspoon filling into centre of each round. Brush edges with extra egg, fold in half, pinch edges together to seal.

Place on greased and floured cookie sheets, brush with more egg, bake in 350° oven about 15 minutes or until lightly browned.