



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Fig's Fig Bars

From Ray Garcia, Fig Restaurant.

Makes approximately 24 bars

For the dough

- 4 cups all-purpose flour
- 1/4 teaspoon orange zest
- 2 cups sugar
- 1 cup unsalted butter, softened
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs
- 2 teaspoons vanilla extract

In a stand mixer fitted with a paddle, cream the butter and sugar at medium speed until light and fluffy. Add the eggs, one at a time, followed by the vanilla, scraping the sides of the bowl as needed. Add the flour, orange zest, baking soda and salt and mix until fully combined. Wrap the dough in plastic and refrigerate for 30 minutes.

For the fig spread

- 2 cups ruby port
- 1 cup water
- 1 cup sugar
- 2 cups dried figs, coarsely chopped
- 1 stick cinnamon
- 2 star anise pods
- 6 sprigs fresh thyme

In a large saucepan, bring the port, water, sugar, cinnamon, star anise and thyme to a boil, then simmer for 5 minutes. In a bowl, pour the liquid over chopped figs and let cool. Once cooled, puree the figs in a food processor until smooth.

Assembly

Preheat oven to 325. Roll the dough out into a rectangle about 1/4-inch thick and cut into 4-inch strips. Spread the fig mixture down the center of each strip, and fold one side of dough halfway toward the middle; fold over the other side so that it slightly overlaps the other. Press to seal.

Place seam side down on baking sheet and bake for 15 minutes or until golden brown. Allow the bars to cool for 10 minutes in the pan, and cut in to desired-size bars.