



CHUNKY CHOCOLATE DRIED FIG AND PECAN COOKIES

Dried figs and pecans are a match made in heaven. Add chocolate and you're in paradise. The dough bakes crisp on the exterior while the inside remains soft with moist chewy dried figs. Recipe adapted from [*Fig Heaven*](#).

8 tablespoons (1 stick) unsalted butter, cut into 1-inch pieces
3 ounces unsweetened chocolate, coarsely chopped
1 ¼ cups unbleached all-purpose flour
¾ teaspoons baking powder
½ teaspoon salt
2 large eggs
¾ cup packed light brown sugar
½ cup granulated sugar
1 teaspoon pure vanilla extract
6 ounces moist dried Calimyrna or Black Mission figs, stems trimmed, cut into 1/4-inch pieces, about 1 cup
1 cup coarsely chopped semi sweet chocolate
1 cup coarsely chopped pecans

1. Preheat the oven to 350°F. Lightly butter 2 cookie sheets or line with parchment paper.
2. Combine the butter and chocolate in small saucepan and melt over very low heat or combine in a glass bowl and melt in the microwave, about 1 minute. Stir to blend. Set aside until cooled, about 15 minutes.
3. Sift the flour, baking powder, and salt onto a sheet of wax paper. Set aside.
4. Combine the eggs, brown sugar, granulated sugar, and vanilla in the bowl of an electric mixer. Beat until light and fluffy.
5. Slowly beat in the cooled chocolate and butter mixture until blended.

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Gradually add the flour and beat slowly just until blended. The batter will be very stiff. Stir the figs, chopped chocolate and pecans into the batter by hand.

6. Using a generously rounded measuring tablespoon drop the batter onto the prepared baking sheets leaving at least 2 inches between. Bake one pan at a time until the cookies are set on the top, 10 to 15 minutes, turning the pan halfway through the baking time. Cool cookies on the cookie sheets on a wire rack before removing.

Makes about 3 dozen cookies