



Sparkle Kitchen

Blueberry Buccellati

(makes 20-24 cookies)

Ingredients

For the fig paste:

½ pound dried figs

½ cup raisins

1/3 cup shelled pistachios

¾ cup walnuts

3 tablespoons honey

1/3 cup blueberry jam

Zest of 1 orange

¼ teaspoon cinnamon

For the dough:

2 ¼ cups flour, plus extra for rolling out the dough

¾ cup powdered sugar

1 teaspoon baking powder

¼ teaspoon salt

1 stick (½ cup) of butter

2 eggs

For the icing and decoration:

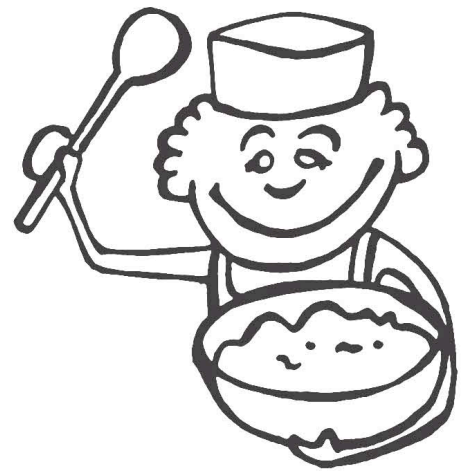
1 egg white

1 cup powdered sugar

A few handfuls of chopped pistachios or sprinkles

Directions

Begin by pulling any stems off the figs and soaking them in hot water for 10 minutes. Then, drain the water, roughly chop the softened figs, and process them in a food processor until they turn to paste. Scrape the fig paste into a small bowl, and quickly wipe out the food processor with a damp towel.



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Blueberry Buccellati

Next add the nuts to the food processor. Pulse them to coarse crumbs, but be careful not to let the food processor go so long that they begin to turn into paste.

With the crumbly nuts still in the food processor, add the fig paste back in along with the raisins, honey, jam, orange zest, and cinnamon. Process until all are well combined, then scoop the mixture out into a small bowl. Store it covered in the fridge for 24 hours to let the flavors meld.

Now it's onto the dough. Wipe out the bowl of your food processor again, then add the flour, powdered sugar, baking powder, and salt. Cut the butter into small pieces and pulse it into the flour mixture until the mixture looks coarse and crumbly. Add the eggs, pulsing the processor after each addition until the dough is smooth and combined. You'll think that this dough is too dry to possibly stick together to at first, but — just when you're beginning to worry — it will come together into the perfect ball of dough.

Wrap the dough in plastic wrap, and store it covered in the fridge for 24 hours.

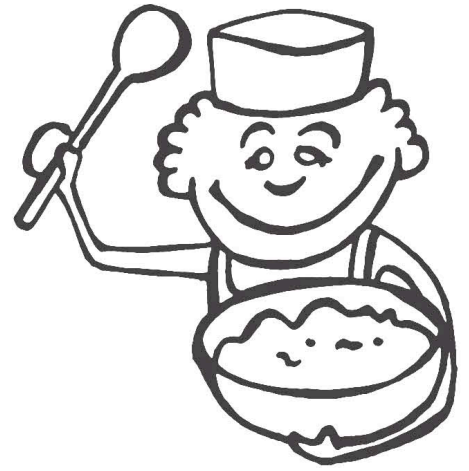
Once you're ready to bake, preheat your oven to 350° and cut the dough into 4 portions. Keeping the portions you aren't working on covered in the fridge, roll 1 portion of the dough out onto a floured cutting surface. Your goal is to make a long, snake-like shape, which should measure about 5 inches across.

Lay out a line of fig paste in the center of the dough, then roll the dough around the fig paste to make a long rope shape. Place the dough rope seam side down and cut it into shapes.

The tiny crescents pictured are one of many traditional shapes.

You can make them by cutting the dough rope into 4-inch sections, making several little cuts in one side, then bending the dough out to form a semi-circle. Place the shaped cookies onto a parchment-lined baking sheet and bake for 20-25 minutes. Repeat this process with the remaining dough.

When all the cookies are finished, make the icing. In the bowl of a stand mixer, whisk the egg white until it starts to get frothy, then begin whisking in powdered sugar until it's all incorporated. Drizzle the icing over the cookies, sprinkle chopped pistachios or sprinkles over the top, then bake the cookies for an additional 3 minutes to set the icing.



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You'll probably have a bit of extra fig paste with this recipe, but it's so delicious that it isn't a hardship to have leftovers. Keep it in the fridge and use it on toast or stir it into a bowl of oatmeal — basically it will be amazing anywhere you would ordinarily use jam. Enjoy!