
Fig Butter Cookies

Ingredients:

3¼ Cups (390g)	All Purpose Flour
½ Tsp EACH	Baking Soda & Salt
1 Tsp	Baking Powder
½+ Tsp EACH	Cardamom & Nutmeg
1 Cup (198g)	White Sugar
1 Cup (213g)	Brown Sugar; Light/Brown & Packed
1 Cup (16 Tblsp)	Unsalted Butter, Softened (Option: Substitute 113g Lard for 8 Tblsp Butter)
1 Cup (270g)	Fig Butter (Trader Jope's) @ Room Temp
1 Tsp	Vanilla
2	Eggs, Large @ Room Temp
8 Oz (227g)	Walnuts; Roasted/Toasted, Unsalted & Coarse Chopped

Yield: ~55 Cookies @ 1.0 Oz

Directions:

1. Whisk Dry Ingredients together; Flour, Baking Powder & Soda, Salt, and Spices.
2. In Mixer Bowl cream Butter and Sugars until uniformly smooth, light, and sticks to the side of the Bowl.
3. Add Fig Butter and beat until well blended.
4. Add Vanilla and beat until well blended.
5. Add Eggs and beat until light and fluffy.
6. Add Dry Ingredients and beat just until well blended. Do not overmix. Scrape bowl frequently to ensure all ingredients are well blended.
7. Add Walnuts and beat until evenly mixed.
8. Cover and refrigerate Dough for at least 3 hours.
9. Preheat Oven to 350°. Prepare Cookie Sheet(s) with Parchment Paper.
10. Scoop ~1½ Tablespoons of Dough (#40 Scoop slightly overfilled) and "drop" Scoops 2 inches apart on Parchment Paper covered Cookie Sheet. If not using a Scoop, roll Dough into Balls before placing on Cookie Sheet.
11. Bake 11 minutes or until the edges just start to brown. Rest on Cookie Sheet for 5 minutes. Transfer to Cooling Rack.