

Nutty Fig Bars



PREPARATION TIME
15 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
cold milk



**MONEY.
Cook's
SAVER.**

Figs, fresh or dried, are often high in price. To make cookie bars that are more affordable as well as wholesome, try using an equal amount of chopped dates or prunes instead of figs.

SHOPPING LIST

- figs • pecans

ON HAND

- flour • baking powder
- salt • eggs • brown sugar
- oil • vanilla extract

INGREDIENTS

- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 1/2 cups diced figs
- 1 cup chopped pecans
- 2 eggs
- 1 cup dark brown sugar
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract

MAKES **24** BARS

COOKIN' *Xpress*

- Use kitchen scissors to quickly chop figs. Spray the scissors with cooking spray beforehand to prevent the fruit from sticking.

Make Ahead

You can prepare these bars up to 24 hours ahead. Store in an airtight container until ready to serve.

◆ **VARIATION**
For a different nutty flavor; substitute 1 cup walnuts for the pecans.

- 1** Preheat oven to 350°F. Grease a medium baking pan. Combine flour, baking powder and salt in a large bowl; mix well. Stir in figs and pecans.



- 2** Beat eggs and brown sugar in a small bowl with an electric mixer set at low speed until well blended. Add oil and vanilla; beat well.

- 3** Add egg mixture to flour mixture, stirring just until moistened.



- 4** Spread batter into prepared baking pan. Bake until golden brown, about 25 minutes. Cool for 10 minutes. Cut into bars.