



Fig and Blue Cheese Savouries
(yields about 32 savouries)

Ingredients:

- 1 cup all-purpose flour
- 8 tablespoons (1 stick) unsalted butter, softened
- 4 ounces crumbled blue cheese
- 3 tablespoons fig preserves
- Freshly ground black pepper

Directions:

1. Preheat the oven to 350 degrees Fahrenheit
2. Line a baking sheet with parchment paper
3. In a food processor, place the flour, butter, blue cheese, and a few grinds of black pepper. Process until the dough is blended well.
4. On a lightly floured surface, knead the dough a few times to pull it together. Then roll out to 1/8-inch-thick circles with a rolling pin. Cut rounds of dough out with desired round cutter and transfer to the baking sheet.
5. Using the back of a melon baller or the ½ tsp measure, make an indentation in the center of each cookie. Spoon desired amount of fig preserve into each indentation.
6. Bake the cookies until the preserves are bubbling, and the pastry is light golden on the bottom, roughly 10-12 minutes.
7. Let cool on the baking sheet for 15 minutes, remove to a wire rack to finish cooling.

