



FIG CHEWIES

- 1 Cup Chopped Figs
- 1/2 Cup Water
- 1 3/4 Cups Sifted Flour
- 2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1 Cup Shortening
- 1 Cup Packed Brown Sugar
- 1 Egg
- 1 Teaspoon Vanilla
- 1 1/2 Cups Coconut
- Pecan Halves

DIRECTIONS

1. Combine figs and water in a saucepan.
2. Cook until tender, about 5 minutes.
3. Sift together flour, salt and baking powder.
4. Combine shortening and sugar, cream well.
5. Blend in egg and vanilla.
6. Add cooked figs and dry ingredients.
7. Mix thoroughly.
8. Drop dough by rounded teaspoonfuls into coconut and form into balls.
9. Place on greased baking sheets.
10. Top Each cookie with a pecan half.
11. Bake in a 375 degree oven for 12 to 15 minutes.