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Fig Bars

★★★★☆ 3.6 (33)

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These square fig bars are really good. They taste like the real ones — judge for yourself!

Recipe by Saundra | Updated on July 14, 2022

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Prep Time:

30 mins

Cook Time:

30 mins

Additional Time:

1 hrs

Total Time:

2 hrs

Servings:

20

Yield:

20 bar cookies

Ingredients

- 1 cup water
- 3 cups dried figs
- 1 cup white sugar
- ½ cup butter, softened
- 1 cup white sugar
- 1 tablespoon milk
- 1 ¾ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt

Directions

Step 1

Soak figs in water for 1 hour. In a small saucepan, combine fig mixture with sugar and cook over medium heat until thick and stewy. Remove from heat and set aside to cool.

Step 2

In a large bowl, cream together butter and sugar. Beat in milk and vanilla until smooth. Combine flour, baking powder, and salt; stir into creamed mixture. Cover and refrigerate for one hour.

Step 3

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking pan.

Step 4

Divide dough into two pieces and knead each piece about 5 or 6 times. On a well-floured surface, roll dough out to 1/4-inch thickness. Line the prepared pan with one piece of dough. Spread fig mixture over it, then cover with other piece of dough.

Step 5

Bake for 25 to 30 minutes in the preheated oven, until golden brown. Cool and cut into 20 squares.

I MADE IT 

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Nutrition Facts

(per serving)

234

Calories

5g

Fat

48g

Carbs

2g

Protein

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