

# Figgy Squares

**Makes 16**

**Hands-on Time 15 minutes (plus soaking and chilling)**

**Baking Time 25 minutes**

## Ingredients

- 130ml boiled water
- 1 teabag
- 150g dried figs
- 50g dried dates (stoned)
- 1 1/2 tbsp lemon juice
- 1/4 tsp ground mixed spice
- 1/2 tsp ground ginger
- 25g caster sugar
- 85g unsalted butter (softened)
- 45g light brown sugar
- 180g plain flour
- 1/4 tsp baking powder
- 1/8 tsp fine salt
- 1 egg yolk
- 2 tbsp milk

## Equipment

- Bowl
- Scissors
- Food processor
- Saucepan
- Spatula
- Mixing bowl
- Wooden spoon
- Sharp knife
- Baking parchment
- 20cm x 20cm square cake tin
- Rolling pin

## Method

### 1. Prepare the fruit filling

- Steep the teabag in boiled water for 5 minutes. Remove and discard the teabag.
- Snip the dried figs and dates into the tea and soak for 15 minutes.
- Transfer the soaked fruit, lemon juice, mixed spice, ginger, and caster sugar to a food processor. Blend until smooth.
- Pour the mixture into a saucepan and bring to a gentle bubble over medium heat. Reduce to low and simmer for 5 minutes, stirring occasionally.
- Transfer the mixture to a clean bowl, let it cool, then chill in the fridge for 30 minutes.

### 2. Make the dough

- In a mixing bowl, beat the butter and light brown sugar until smooth.
- Add the flour, baking powder, and salt, mixing gently until combined.
- Stir in the egg yolk and milk until the dough comes together.
- Place the dough between two sheets of baking parchment and flatten with your hands. Chill in the fridge for 30 minutes.

### 3. Assemble the bars

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Cut the dough in half. Roll out one half between the parchment to fit the base of the tin. Press it into the tin, trimming and patching as needed.



- Spread the chilled fruit filling evenly over the dough.
- Roll out the second half of the dough and place it over the filling. Trim and patch if necessary.

#### **4. Bake and cut**

- Bake on the middle shelf for 25 minutes, or until golden.
- Remove from the oven and immediately cut into 16 squares using a sharp knife.
- Let the bars cool completely in the tin before removing.

Enjoy!