

DESSERT

August Fig Cookies

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
35 min	20 min	15 min	24	\$0.21	110 kcal



If you want to add more lacto ovo vegetarian recipes to your recipe box, August Fig Cookies might be a recipe you should try. One portion of this dish contains roughly 1g of protein, 6g of fat, and a total of 119 calories.

Ingredients

☐ ½ teaspoon baking powder	☐ ½ cup butter, softened
☐ 1 egg	☐ 1½ cups all-purpose flour
☐ ½ cup fresh figs, halved	☐ ¼ cup golden brown sugar
☐ ¼ teaspoon ground cinnamon	☐ 0.1 teaspoon salt
☐ 1 teaspoon vanilla extract	☐ ½ cup chopped walnuts
☐ ½ cup white sugar	

EQUIPMENT Bowl, Baking sheet, Oven

Method

- 1

Preheat oven to 375 degrees F (190 degrees C). Grease two baking sheets.
- 2

Mix butter, white sugar, and brown sugar by hand in a bowl.
- 3

Add egg and vanilla extract; stir to combine.
- 4

Combine flour, baking powder, cinnamon, and salt together in a separate bowl; stir into sugar mixture.
- 5

Scoop the meat out of figs and reserve 2 tablespoons. Chop figs and scooped middles. Fold chopped figs and walnuts into the cookie dough.
- 6

Drop spoonfuls of batter on the prepared baking sheet. Top each mound with small amounts of reserved fig pulp.
- 7

Bake in the preheated oven until the cookie edges are lightly browned, 12 to 15 minutes.

Nutrition per serving			
	110	1 g	6 g
	KCAL	PROTEIN	FAT
			14 g
			CARBS
Saturated Fat			2.7 g · 17% of daily needs
Fibre			0.5 g · 2% of daily needs
Sugar			7.3 g · 8% of daily needs
Sodium			54.9 mg · 2% of daily needs
Cholesterol			17 mg · 6% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/august-fig-cookies-142717