

Cuccidatis

- 12 oz dried figs, tough stems removed
- .5 cup raisins
- .5 cup cherries, dried
- .5 cup dried cranberries
- 1 cup almonds, slivered and toasted
- .50 cup orange marmalade
- 2 teas brandy
- 1 teas cinnamon
- .5 teas nutmeg and nutmeg
- Dough
- 4 cups flour
- .75 cup sugar
- 1 Tbsp baking powder
- 1 cup butter (no substitutes), softened
- 1 Egg beaten
- .75 Cup cream cheese, softened



- 1 Coarsely crop the figs, and then with all other filling ingredients pulse in food processor until the consistency of mince meat. It will be sticky. Do not over grind. Refrigerate until thoroughly cold.
- 2 Combine the sugar, butter, egg and cream cheese and beat until fluffy. Mix the flour, salt & baking powder together then add slowly to egg/sugar mixture. Knead dough in stand mixer for 6 minutes or by hand until smooth & shiny. Let rest for 10 minutes, divide into egg size balls and wrap in plastic and chill overnight.
- 3 When the filling is well chilled roll into 'logs about 1/2 " in diameter.
- 4 Take each egg size piece of dough and roll out into a rough oblong about 1/8 in thick. Lay the logs on the dough and pinch the seam together. See pictures
- 5 Roll the filled logs into a smooth shape and cut as desired.
- 6 Bake at 350 on silpat or parchment paper for about 20-25 minutes--do not brown heavily.
- 7 Glaze when cool with vanilla glaze and decorate with traditional red, white and green nonpareils or cinnamon sugar

Servings: 40
Yield: 120 cookies

Degree of Difficulty

Degree of Difficulty: Moderately difficult

Cooking Times

Preparation Time: 4 hours
Cooking Time: 30 minutes
Inactive Time: 6 hours
Total Time: 10 hours

Nutrition Facts

Serving size: 1/40 of a recipe (1.7 ounces).
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.
Nutrition information calculated from recipe ingredients.
2 of the recipe's ingredients were not linked. These ingredients are not included in the recipe nutrition data.

Amount Per Serving	
Calories	177.28
Calories From Fat (40%)	71.56
	% Daily Value
Total Fat 8.23g	13%
Saturated Fat 3.97g	20%
Cholesterol 21.64mg	7%
Sodium 56.68mg	2%
Potassium 127.31mg	4%
Total Carbohydrates 24.53g	8%
Fiber 1.79g	7%
Sugar 12.08g	
Protein 2.86g	6%

Tips

Make the filling & the dough the day before you want to bake the cookies. Treat these like ravioli or dumplings &

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make with a friend

I also added a bit of homemade spicy orange liqueur & some homemade candied tangerine rind I had.

More Images



filling, mixed & chilled



Dough, egg shape & chilled



rolled & filled with filling log



log, pinched seams together, next roll...



log, after cutting. If you want to make...



after baking at 350 for about 25 minutes

