

GLUTEN FREE & VEGAN FIG NEWTONS

<http://www.elanaspantry.com/fig-newtons/>



Filling:

1 cup dried figs

½ cup lemon juice, freshly squeezed*

1 tablespoon vanilla extract

Dough:

2 ½ cups blanched almond flour

½ teaspoon celtic sea salt

½ cup agave nectar

¼ cup yacon syrup

¼ cup grapeseed oil">grapeseed oil

1 tablespoon vanilla extract

**These were pretty lemony. Next time I plan on using water or OJ as a substitute*

1. Place figs in a food processor and blend for 30 seconds until they are well chopped
2. Add lemon juice and vanilla; process until a smooth paste results
3. In a large bowl, combine almond flour and salt
4. In a smaller bowl, combine agave, yacon, grapeseed oil and vanilla
5. Mix wet ingredients into dry, then refrigerate dough for 1 hour

6. Divide chilled dough into 4 parts
7. Between 2 pieces of parchment paper, roll out 1 part of the dough into a 10 x 4 inch rectangle, ¼ inch thick
8. Spread ¼ of the filling evenly down the right side (lengthwise) of the rectangle
9. Fold the dough in half down the long side --resulting in a 10 x 2 inch bar
10. "Mend" the seam so the bar is symmetrical
11. Repeat with 3 remaining parts of dough and filling
12. Transfer each bar to a parchment lined baking sheet; bake at 350° for 10-15 minutes
(Mine took 25 minutes)
13. Allow to cool slightly; cut bar every 2 inches to form the fig newtons
14. Serve

Makes 20 cookies