



*Cream cheese makes a soft, chewy, and flavorful sugar cookie. Adding the classic combination of figs and walnuts takes it to the next level of goodness. You can certainly change this recipe up and add other jams and nuts. The cookies will be just as good. Whatever combinations you use, this recipe will definitely be on your favorite cookie list!*

## **Walnut and Fig Cream Cheese Cookies**

### *Ingredients*

2 1/4 cups flour  
1 cup sugar  
6 tablespoons cream cheese, softened  
1 cup butter, room temperature  
1/2 teaspoon salt  
1 egg yolk  
1/2 teaspoon vanilla extract  
1/4 cup fig jam  
1/4 cup walnuts, toasted and roughly chopped

### *Instructions*

Sift the flour and salt in a bowl and set aside. In a mixer fitted with the paddle attachment, beat the butter, cream cheese, and sugar until light and fluffy. Add the egg yolk and vanilla extract. Beat for an additional 2 minutes.

Add the sifted flour and fold into the cream cheese mixture until blended. Drop half the batter onto a sheet of plastic wrap. Cover the top with plastic wrap and roll out the dough to a 1/4" thickness. Remove the top plastic sheet and sprinkle the toasted walnuts over the entire surface. In the middle of the dough, drop the fig jam in a straight line.

Use the bottom sheet of plastic wrap to roll up the dough as tight as possible. Once it is fully wrapped, you can use your hands to push together any air pockets and squeeze out the dough from the center to the ends to make a 1 1/2" thick log. Seal the ends and refrigerate for at least 2 hours or overnight. Repeat this process for the remainder of the dough. Optional: After 2 hours, remove and unwrap the rolls. Roll the exterior of the logs over crushed walnuts to coat the outside.

Preheat your oven to 375°F and line your cookie sheet with parchment paper or a silicone mat. Cut your chilled dough roll into 1/2" thick cookies and place cut side down onto the baking sheet. Bake for 10 to 12 minutes or until the edges are golden brown. Allow the cookies to rest on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Makes 36 cookies.