

FIG RECIPES

Compiled by
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100-YEAR-OLD FIG PRESERVES RECIPE

MRS. LILLIAN LEVIS

134 Hermine, San Antonio, Texas

5 pounds peeled figs
5 pounds sugar
1 lemon sliced

Peel and quarter figs, add sugar and sliced lemon. Let stand two or three hours to draw juice, stir now and then to help dissolve sugar.

When sugar has softened, start cooking. Let come to a rolling boil. Boil 25-30 minutes, stirring constantly so liquid doesn't stick to bottom of pot.

After foam disappears and juice has thickened a little, ladle into hot jars and seal.

FIG PUDDING

(MAY, 1931 RECIPE)

1/4 cup butter
1/2 cup sugar
1 egg
1 1/2 cups sifted flour
2 cups chopped dried figs
2 teaspoons baking powder
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
1/2 teaspoon vanilla

Cream the butter, add the sugar and the well-beaten egg. Take out about 2 tablespoons of the flour and mix with the figs. Sift together the remaining flour

and the baking powder and salt and add alternately with the milk to the butter and egg mixture. Stir in the flour-coated figs and add the vanilla. Bake in a greased baking dish for about one hour in a moderate oven (350 degrees F.). Serve hot with lemon sauce or hard sauce to which a little lemon juice has been added.

MOM'S FIG PRESERVE CAKE

BLANCHE FARR

Cream:

1 cup Crisco
2 cups sugar

Add:

4 beaten eggs
1 teaspoon vanilla
1 cup buttermilk

Sift together:

3 cups flour
1 teaspoon cinnamon
1/2 teaspoon salt
1 teaspoon cloves

Add to other mixture with 1 teaspoon soda dissolved in it.
Beat thoroughly.

Add: 1 cup fig preserves

Bake in tube pan in 325 degrees F. oven for about 1 hour and 20 minutes

FIG CAKE

1 1/2 cup sugar
3/4 cup butter
1 cup milk
4 egg whites, beaten

1 1/2 cups chopped figs
1 teaspoon cinnamon
1 tablespoon molasses
3 cups flour
1/2 teaspoon salt
4 teaspoons baking powder
1 teaspoon lemon flavoring

Cream sugar and butter. Add milk. Sift flour. Measure, sift with salt and baking powder. Add one-half of flour mixture to sugar and butter. Fold in stiffly beaten egg whites and stir in remainder of flour and flavoring. Take out one-third of this mixture. to the remaining two-thirds, add molasses, cinnamon and figs, which have been dredged in tow tablespoons of the flour. Pour into well-oiled, slightly floured tube pan. Swirl the remaining one-third light-colored mixture into the dark-colored mixture. bake at 350 degrees F. for about 55 minutes.

CANDIED FIGS

MRS. LOUIS DURST
FREDERICKSBURG COOKBOOK

5 pounds fresh figs, small variety preferred
1 1/2 pounds sugar
1/2 cup water.

Wash figs, combine sugar and water. Bring to a boil. Place figs in boiling syrup and simmer one hour, uncovered. cool. Repeat the second day. Third day boil slowly one hour, uncovered. Drain. Place on paper towel and dry in sun for three days. May be frozen.

QUICK-AND-EASY FIG PRESERVES

MRS. A. C. KAST
FREDERICKSBURG COOKBOOK

3 cups figs, cut up
3 cups sugar
1/2 cup lemon juice
1 box strawberry or blackberry gelatin

Combine all ingredients in large saucepan and cook for 15 to 20 minutes. Pour into jelly glasses.

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