

Disney Aladdin

Genie's Fig Jam Cookies



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Ingredients

- 1 3/4 cups All-Purpose Flour
- 1 tsp Cardamom
- 1/2 tsp Baking Powder
- 1/2 tsp Salt
- 1 1/2 sticks unsalted butter (room temperature)
- 2/3 cup sugar, plus 1/4 cup more for rolling
- 1 large egg
- 1 tsp vanilla extract
- 1/3 cup fig jam/spread

Instructions

- Preheat oven to 375 degrees.
- In a small mixing bowl whisk flour, cardamom, baking powder, and salt.
- In a large bowl, whip room temperature butter and 2/3 cup of sugar with a hand-held mixer until fluffy.
- Add in the egg and vanilla until just combined.
- Gradually add in the dry mixture.
- Mix until just incorporated.
- Roll mixture in 1 inch balls and roll in the 1/4 cup of sugar.
- Place dough a few inches apart on a parchment lined baking sheet. Press your thumb into the cookie making a small round indent about 1/2 inch deep.
- Place baking sheet in the refrigerator for 30 minutes to let dough chill.
- Once chilled, fill each cookie with 1/2 to 3/4 tsp of fig jam.
- Bake for 10-12 minutes.
- Allow to cool and serve. (The jam will be very hot when coming out of the oven)

Recipe courtesy of 2GeeksWhoEat.com