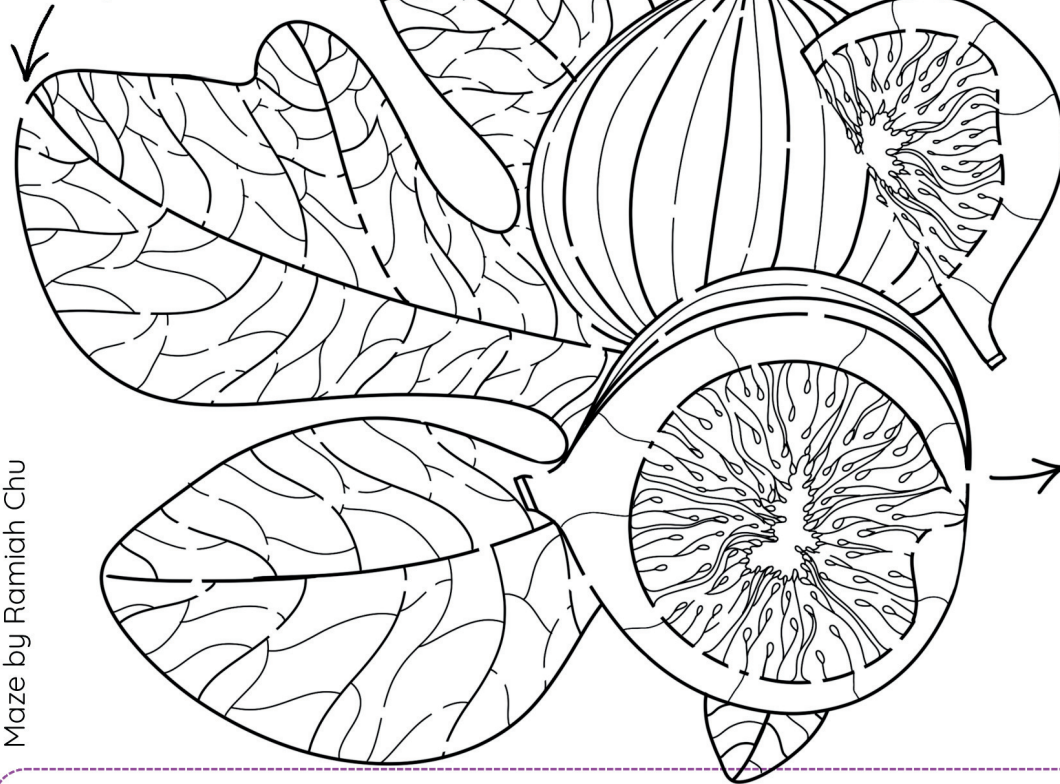


edible
FOR KIDS!

FIG-TASTIC!

Can you be a fig wasp
and find your way
through the maze?



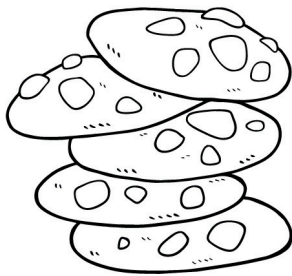
Maze by Ramiah Chu

WEIRD FIG FACTS

Figs are not a fruit. They are an inverted flower (which means the flower is inside out.)

Figs are pollinated by a **fig wasp**, which crawls inside to lay eggs. The eggs hatch and the new wasps take pollen to new fig flowers.

Most of the figs in the United States are grown in **California**.



FALL SPICE FIGGY COOKIES

These fun fall cookies can be made with fresh or dried figs, so kids and grown ups can enjoy them all year round!

WHAT TO DO FIRST:

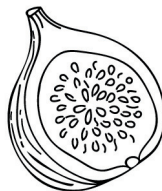
1. Set the oven to 350°F.
2. Get a cookie sheet ready with parchment paper on it.

WHAT INGREDIENTS ARE NEEDED:

¾ cup brown sugar
½ cup butter, softened
1 egg

1¾ cup flour (can be substituted for 1-to-1 gluten-free flour)
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon each sea salt and cinnamon
¼ teaspoon each nutmeg, allspice, ground cloves

1 cup figs, fresh or dried, chopped into small chunks
½ cup nuts: pecans, walnuts or sliced almonds (optional)



WHAT TO DO NEXT:

1. In a bowl with a hand mixer or in a stand mixer, mix sugar, butter and egg together until fluffy.
2. In a separate bowl, whisk together flour, baking powder, baking soda, salt and all spices.
3. Stir the flour mixture into the butter mixture until all the flour is mixed in.
4. Stir in the figs and nuts.
5. Drop spoonfuls of dough about 2 inches apart onto the cookie sheet.
6. Bake for 11-12 minutes.
7. Put cookies on a wire rack to cool.

