

## DIRECTIONS:

1. Add flours, sugar, spice, pinch of salt and the butter into food processor and pulse until it has the texture of bread-crumbs. Add egg yolk and pulse again until you have a pastry. Wrap in cling film and leave to chill for 1 hr.
2. Tip figs, orange zest and juice, and sugar into a saucepan and cover with water. Bring to simmer and cook gently for about 10 mins or until sticky. Leave to cool slightly, then mix in a food processor. Leave the mixture to cool, then fold through the toffees and set aside.
3. Heat oven to 390 degrees F. Roll out pastry on a lightly floured surface to a rectangle (the size of A4 piece of paper). Make 2 long pastry strips - cut lengthway down middle. Spoon half of filling down 1 side of each pastry strip, leaving a slight border at the edge. Brush the edges with water and fold the pastry over to seal. Make a fork print along the top. Place rolls seal-side down on a baking tray and bake for 20 mins until brown. Remove from oven and leave to cool, then cut the rolls into 8 pieces.

## INGREDIENTS:

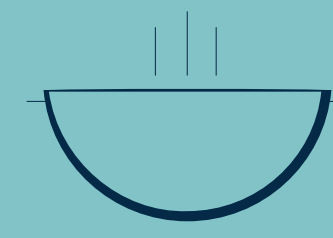
- 5/8 cup plain flour, plus extra (for rolling)
- 3/4 cups wholemeal flour
- 1/4 cup sugar (for pastry)
- 1/2 tsp mixed spice
- 5/8 cup butter (diced)
- 1 medium egg yolk
- 1 cup soft dried figs (roughly chopped)
- 1 orange - zest and juice
- 1/4 cup sugar (for filling)
- 1/2 cup chewy toffees (chopped)

## STICKY TOFFEE FIG ROLLS

Courtesy of BBC Good Food



PREPERATION  
30 mins



COOKING  
30 mins



SERVES  
16 persons

