

Fig and Blue Cheese Savouries

by **TheRunawaySpoon**

Makes about 3 dozen

- 1 cup all-purpose flour
 - ½ cup butter, room temperature
 - 4 ounces blue cheese, crumbled
 - Ground black pepper
 - Fig preserves, about 3 Tablespoons
1. Preheat the oven to 350 degrees. Line a baking sheet with parchment paper.
 2. Place the flour, butter, blue cheese and a few grinds of black pepper in the bowl of a food processor. Process until the dough just comes together and starts to form a ball.
 3. Dump the dough onto a lightly floured surface and knead a few times to pull the dough together. Roll out to 1/8 inch thick with a floured rolling pin. Cut rounds out of the dough with a floured 1-inch cutter and transfer the rounds to the parchment-lined baking sheet.
 4. Using the back of a round half-teaspoon measure or your knuckle, make an indentation in the top of each dough round. Spoon about ¼ teaspoon of fig preserves into each indentation, using your finger to push the preserves as best as possible into the indentations.
 5. Bake the savories for 10 – 14 minutes, until the preserves are bubbling and the pastry is light golden on the bottom.
 6. Let cool on the baking sheet for at least 10 minutes, then remove to a wire rack to cool.
 7. You'll find fig preserves at the grocery – it may be shelved with the “fancy” jams and jellies. You can make these a day ahead and keep them in two layers separated by waxed paper in an airtight container.