

## CUCCIDATI COOKIES

### Filling:

1 lb. stoned dates  
3 lb. figs (dried), tips cut off  
2 lb. raisins (dark)  
2 c. sugar  
1 (No. 2) can crushed pineapple  
2 Tbsp. whiskey (optional)  
1 lb. shelled pecans or walnuts  
4 tsp. nutmeg  
4 tsp. cinnamon  
Grated rind of 2 oranges  
½ tsp. black pepper  
½ c. light Karo syrup

Pour boiling water over figs; drain well. Put raisins, dates and figs through a food grinder. Put mixture in a large bowl and add all other ingredients. Work with hands until well blended. Cover with foil and let stand overnight.

### Dough for cookies:

5 lb. flour  
6 level Tbsp. baking powder  
2 ½ c. sugar  
9 eggs  
2 c. milk  
2 lb. unsalted butter  
3 ½ Tbsp. vanilla

Sift flour, sugar and baking powder together. Add butter and work with hands until like small peas. Mix eggs, milk and vanilla. Add to flour mixture; blend well with hands. Knead lightly until dough does not stick to hands, adding flour if needed. Take small amounts of dough and roll out strips about 6 or 8 inches long and 3 inches wide. Place filling in center of strip. Bring dough together; seal dough with fingers. Roll and cut into desired shapes. Bake at 400° for 20 to 25 minutes on greased cookie sheet. Ice when cool with cookie icing.