



## Fig Crisp

Serve with  
Joseph Phelps Vineyards Eisr be

Serves 16

*Note: Pre-heat oven to 350 F (convection bake setting, if you have it)*

### First Layer:

  cup Granulated sugar  
  cup Tightly packed light brown sugar  
3 cups Flour  
1 tsp. Salt  
1 tsp. Baking powder  
2 sticks Butter (1/2 lb), thinly sliced  
2 Egg yolks  
2 tsp. Vanilla extract

1. Place granulated sugar, brown sugar, flour, salt and baking powder in a food processor (Cuisinart). Process until blended.
2. Add butter and process until dough is clumping.
3. Add egg yolks and vanilla and process until well-mixed.
4. Transfer dough from processor (do not clean processor) to 9" x 13" rectangular Pyrex or ceramic baking dish and press dough evenly over bottom.
5. Place pan in oven while you are making the top layer.

### Top Layer:

2 cups Walnut halves  
6 Tbsp. Granulated sugar  
  cup Granulated sugar  
  cup Tightly packed light brown sugar  
1   cups Flour  
1/2 tsp. Salt  
  tsp. Baking powder  
1 stick Butter (1/4 lb.), thinly sliced  
1 Egg yolk  
1 tsp. Vanilla extract

1. Place walnut halves and 6 Tbsp. granulated sugar in processor and grind until medium fine.
2. Add additional granulated sugar, brown sugar, flour, baking powder and salt.
3. Process until blended.
4. Add butter and process until dough is clumping.



5. Add egg yolks and vanilla and pulse until combined (do not over process).
6. Remove pan from oven and spread 3 cups fig jam over the dough. (If you jam is quite dense, you may wish to warm it up for easier spreading.)
7. Spoon top layer dough over the jam layer, distributing evenly. (It will be clumpy.)
8. Place pan in oven and bake for 45-50 minutes until nicely browned. An oven without a convection/bake setting may require longer baking time – even up to an hour.