

“Woochie – dada’s”  
(aka Cuchidati)



Fig filling: (Make a day ahead)

3 lbs. figs  
2 ½ lbs. raisins  
1 lb. walnuts and almonds  
3 skins navel oranges  
2 tsp. black pepper  
¾ cup red wine  
¾ cup warm water (or enough to make soft)

Mix dry ingredients together in large bowl.

Mix water and wine together.

In small batches, chop 1 cup of filling with 2 Tbsp. water/wine mixture at a time. Pulse in food processor until a ball forms. Add more water/wine mixture if needed.

Or grind in a food grinder.

Pastry:

5 lbs. flour

1 ¾ cups sugar

2 lbs. spry (Crisco shortening)

1 jar sesame seeds (optional)

Add enough warm water until it is soft enough to roll.

Add ±½ cup red wine.

Scoop out ± 2 Tbsp dough.

Roll flat ¼ inch thick into oval shape.

Spoon filling along center of pastry. Roll dough over filling to create a “tube” with sealed ends.

Shape “tube” into “S” shape (or be creative).

Cut slices into curved sides to allow filling to show through.

Bake at 375° for 37 minutes.

Icing:

Confectioners sugar

Milk or Water

Colored nonpareils

Mix enough liquid into sugar to create a smooth gooey slightly runny icing.

Drizzle over cookies.

Sprinkle nonpareils over icing.