

# Honeyed Figs in Pastry

*Publix Thanksgiving*

*Publix Aprons*

## **Servings: 6**

*1 ready-to-bake rolled piecrust*

*6 tablespoons cream cheese*

*6 medium figs, stems removed*

*6 tablespoons honey*

*butter-flavored cooking spray*

Preheat the oven to 400 degrees.

Cut the crust into six three-inch squares. Place one tablespoon of the cream cheese into the middle of each pastry. Top with one fig and drizzle with honey. Bring the sides of the dough up around the figs and pinch together.

Coat a muffin tin (or baking sheet) with spray. Place the pastries on the tin. Bake for 12 to 15 minutes or until golden. Remove from the oven.

Let stand to cool.

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Per Serving (excluding unknown items): 152 Calories; 5g Fat (28.8% calories from fat); 2g Protein; 27g Carbohydrate; 2g Dietary Fiber; 16mg Cholesterol; 44mg Sodium. Exchanges: 0 Lean Meat; 1/2 Fruit; 1 Fat; 1 Other Carbohydrates.