

Salted Caramel and Dark Chocolate Figs

*Taste of Home Test Kitchen
Taste of Home Annual Recipes - 2020*

Yield: 12 figs

*12 large toothpicks
12 dried figs
4 ounces fresh goat cheese
1 teaspoon honey
1 teaspoon balsamic
vinegar
1 package (11 ounce) Kraft
caramel bits
2 tablespoons water
1/3 cup almonds, finely
chopped
1 1/2 cups dark chocolate
chips, melted
coarse sea salt*

Line a baking sheet with waxed paper. Grease the paper. Set aside.

Insert a toothpick into each fig. Make a 1/2-inch cut in the side of each fig.

In a small bowl, combine the cheese, honey and vinegar. Transfer the mixture to a resealable plastic bag. Cut a small hole in a corner of the bag. Pipe the cheese mixture into the figs.

Melt the caramels and water in a microwave. Stir until smooth. Dip each fig into the caramel, turn to coat. Place on the prepared pan. Let stand until set.

Place the almonds into a small shallow bowl. Dip the bottom one-third of each fig into the melted chocolate; allow any excess to drip off. Dip into the almonds and sprinkle with salt. Return to the pan. Let stand until set.

Per Serving (excluding unknown items): 880 Calories; 27g Fat (25.2% calories from fat); 16g Protein; 165g Carbohydrate; 33g Dietary Fiber; 0mg Cholesterol; 31mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 9 1/2 Fruit; 4 Fat; 1/2 Other Carbohydrates.

