

MAPLE ROASTED FIGS WITH RUSTLIN' ROB'S CANE SYRUP

PREP TIME: 5 MINUTES

COOK TIME: 6 MINUTES

TOTAL TIME: 11 MINUTES

INGREDIENTS

- Ripe figs, any kind and as many as you like - I used green Adriatic Figs
- [Rustlin' Rob's Cane Syrup](#)
- Sea Salt
- Ground Cinnamon

INSTRUCTIONS

1. Turn your oven on to the high broil setting.
2. Slice the figs in half length-wise and place on a baking sheet. Drizzle with Cane syrup, a small amount of sea salt, and cinnamon.
3. Broil for 6 to 8 minutes, or until juices are seeping out and figs are golden-brown around the edges.
4. Remove from the oven and allow figs to cool 5 minutes before serving.

Recipe Notes:

Warm Cane Syrup in microwave for a few seconds to drizzle easier.

Serving Suggestions:

Serve with goat cheese, crackers and wine.

