

Fig and Pecan Cake

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This simple cake combines the delicious flavour of sticky figs with cinnamon, mixed spice, almonds and nutty, fudgey pecans. It's moist, sticky, and perfect for keeping in the cupboard for up to a week. It can also be frozen easily, just wrap it in greaseproof paper before putting into the freezer.

Ingredients:

225g plain flour
225g caster sugar
225g unsalted butter
200g dried figs
120g pecans
50g flaked almonds
4 eggs
1 tsp. cinnamon
1 tsp. mixed spice
2 tsp. baking powder

Directions:

1. Preheat the oven to 170C and grease and line a 10-inch cake tin.
2. Beat together the caster sugar and butter until pale and fluffy and then add the eggs one at a time, beating well after each addition. If it looks like it will curdle, add a little bit of the flour.
3. Sieve the flour, cinnamon, mixed spice and baking powder into the mixture and stir until well combined.
4. Roughly chop the figs and pecans and fold into the mixture, then fold in the flaked almonds.
5. Bake the cake for one hour, then leave to cool before serving.

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