

Fresh Fig Cake

SUBMITTED BY: Karin Christian PHOTO BY: SunFlower

"A moist cake made with fresh figs."



INGREDIENTS (Nutrition)

- 1/4 cup butter, softened
- 1 cup white sugar
- 1 egg
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 1 cup evaporated milk
- 1 teaspoon vanilla extract
- 1/4 teaspoon almond extract
- 1 cup chopped fresh figs
- 1/4 cup packed brown sugar
- 1/4 cup water
- 2 cups chopped fresh figs
- 1 tablespoon lemon juice

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C). Spray two 8-inch round cake pans with vegetable oil spray.
2. In a medium bowl, sift together flour, salt and baking powder. Set aside.
3. In a large mixing bowl, cream butter with the sugar until fluffy. Add egg and beat well. Add flour mixture alternately with the evaporated milk. Fold in vanilla and almond extracts and chopped figs.
4. Divide into two prepared 8 inch round cake pans. Bake at 350 degrees F (175 degrees C) for 30 minutes, or until a toothpick inserted into the center comes out dry.
5. To make the filling: In a saucepan, combine 2 cups figs, brown sugar, water and lemon juice. Bring to a boil. Reduce heat to a simmer and cook until thickened, about 20 minutes. Spread thinly between layers of cake and on top.