

Fresh Fig Cake

Savannah · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

8

Description

This beautiful fig cake has a middle layer of homemade fig preserves. It's delicious on its own or with a dollop of whipped cream.

Ingredients

— 2 cups all-purpose flour - 2 teaspoons baking powder - ½ teaspoon salt - 1 cup white sugar - ¼ cup butter
— softened - 1 large egg - 1 cup fat-free evaporated milk - 1 teaspoon vanilla extract - ¼ teaspoon almond
extract - 1 cup chopped fresh figs - 2 cups chopped fresh figs - ¼ cup packed brown sugar - ¼ cup water - 1
tablespoon lemon juice

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray two 8-inch round cake pans with cooking spray.
To make the fig cake: Sift flour
2. salt
3. and baking powder together in a medium bowl; set aside. Beat sugar and butter together in a large mixing bowl with an electric beater until fluffy. Add egg and beat well. Add flour mixture alternately with evaporated milk. Fold in vanilla
4. almond extract
5. and 1 cup chopped figs. Spoon cake batter evenly into the prepared cake pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
6. 25 to 30 minutes. Cool cake layers on a wire rack. To make the fig filling: Combine 2 cups chopped figs
7. brown sugar
8. water
9. and lemon juice in a saucepan. Bring to a boil. Reduce heat to a simmer and cook until thickened
10. about 20 minutes. Spread thinly between cooled cake layers and on top.