



Glazed Fig Cake

Savannah · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2 hrs

Description

This spiced cake with fresh figs makes your whole house smell good

Ingredients

- - 2 cups all-purpose flour - 1 teaspoon ground cinnamon - 1 teaspoon ground cloves - 1 teaspoon ground nutmeg - 1 teaspoon baking soda - 1 teaspoon baking powder - ½ teaspoon salt - 1 ½ cups white sugar - 1 cup butter
- softened - 3 eggs
- beaten - 1 cup buttermilk - 1 cup chopped fresh figs - 1 cup chopped pecans - 1/2 cup butter - 1/2 cup white sugar - 1/2 cup evaporated milk - 1/2 teaspoon baking soda

Instructions

1. Preheat the oven to 300 degrees F (150 degrees C). Grease a 9x13-inch dish. Make the cake: Mix flour
2. cinnamon
3. cloves
4. nutmeg
5. baking soda
6. baking powder
7. and salt together in a bowl. Cream sugar and butter in a large bowl with an electric mixer until light and fluffy. Stir in eggs. Beat in flour mixture alternately with buttermilk
8. mixing just until incorporated. Fold in figs and pecans. Pour batter into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean
9. about 1 hour. Remove from the oven and let cool
10. about 30 minutes. Meanwhile
11. make the glaze: Combine butter
12. sugar
13. evaporated milk
14. and baking soda in a large saucepan. Bring to a boil
15. stirring until sugar is dissolved. Continue to cook
16. without stirring
17. until the mixture turns brown and measures 240 degrees F (115 degrees C); a small amount of syrup dropped into cold water should form a soft ball that flattens when removed from the water and placed onto a flat surface. Pour into a small bowl and beat until it thickens to a spreading consistency. Quickly spread icing onto the cooled cake.