

Fig Cake II

Savannah · 28/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

16

Description

This is a very moist cake that doesn't last long in my house. For a different taste, toast the pecans slightly. Dates can be substituted for figs to make a date cake.

Ingredients

— 2 cups all-purpose flour - 1 teaspoon salt - 1 teaspoon ground cinnamon - 1 teaspoon ground nutmeg - 1 teaspoon ground allspice - 1 teaspoon vanilla extract - 3 eggs - 1 ½ cups white sugar - 1 cup vegetable oil - 1 cup buttermilk - 1 teaspoon baking soda - 2 teaspoons hot water - 1 teaspoon vanilla extract - 1 cup canned figs with juice

— chopped - 1 cup chopped pecans - 1 cup white sugar - ½ cup buttermilk - ½ teaspoon baking soda - 1 tablespoon light corn syrup - ¼ cup butter - 1 teaspoon vanilla extract

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour
2. salt
3. cinnamon
4. nutmeg and allspice. Set aside. Dissolve 1 teaspoon baking soda in 2 teaspoons hot water; set aside. In a large bowl
5. beat eggs with electric mixer until thick and lemon colored. Beat in 1 1/2 cups sugar and 1 cup oil. Combine buttermilk and dissolved baking soda. Beat in the flour mixture alternately with buttermilk mixture. Stir in 1 teaspoon vanilla
6. figs
7. and nuts. Pour into prepared pan. Bake in the preheated oven for 70 to 75 minutes. Remove from pan and pour hot Buttermilk Icing over warm cake. To make Buttermilk Icing: In a heavy saucepan
8. combine 1 cup sugar
9. 1/2 cup buttermilk
10. 1/2 teaspoon baking soda
11. corn syrup and butter. Bring to a boil and cook to soft ball stage (240 degrees F/ 115 degrees C). Remove from stove and stir in vanilla. Pour over warm cake.