



Fig and Almond Cake

INGREDIENTS

4 Tbs butter, melted
1 cup raw almonds
1/4 cup sugar,
 plus 2 Tbs for sprinkling
1/4 cup flour
1/2 tsp baking powder
1/8 tsp cinnamon
1/8 tsp salt
3 eggs, beaten
2 Tbs honey
1/2 tsp almond extract
6-12 ripe figs

DIRECTIONS:

- 1) Heat oven to 375°F. Butter a 9-in tart pan or pie pan. Set aside.
- 2) Put almonds and sugar in a food processor and grind to a coarse powder. Add flour, baking powder, cinnamon, and salt. Pulse to combine.
- 3) In a mixing bowl, whisk together eggs, melted butter, honey, and almond extract. Add almond mixture and beat for a minute until batter is just mixed. Pour batter into pan.



Prep Time: 30 minutes

Cook Time: 30 minutes

Total Time: 1 hour

Makes: 1 9-inch round cake

- 4) Remove stem from each fig and cut in half. Arrange fig halves cut-side up over the batter. Sprinkle figs with sugar and bake for 30 min, until golden outside and dry at the center when poked with a cake tester. Cool before serving. Enjoy!