

Fig Spice Cake

Serves 16

Ingredients:

- 1 pound dried figs, chopped
- ½ cup buttermilk
- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ½ cup butter
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts



Directions:

- Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch tube pan. Place the figs into a saucepan, cover with water, and simmer on low heat for about 5 minutes. Drain and cool, reserving 1/2 cup of the liquid.
- In a medium bowl, combine the reserved fig liquid and buttermilk; set aside. Sift together the flour, baking powder, baking soda, salt, cinnamon and cloves; set aside.
- In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk mixture. Stir in the chopped figs and walnuts. Pour into prepared 10-inch tube pan.
- Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan 15 minutes, then turn out onto a wire rack and cool completely.

Source: <http://allrecipes.com/recipe/24974/fig-spice-cake/?internalSource=staff%20pick&referringId=1102&referringContentType=recipe%20hub>

Nutrition Facts	
16 servings per container	
Serving size	1 slice (81g)
Amount per serving	
Calories	270
% Daily Value*	
Total Fat 11g	14%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 210mg	9%
Total Carbohydrate 41g	15%
Dietary Fiber 3g	11%
Total Sugars 27g	
Includes 13g Added Sugars	25%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 106mg	8%
Iron 1mg	6%
Potassium 248mg	6%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

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