## Fig Spice Cake

Serves 16

### Ingredients:

1 pound dried figs, chopped <sup>1</sup>/<sub>2</sub> cup buttermilk 1 <sup>1</sup>/<sub>2</sub> cups all-purpose flour 1 teaspoon baking powder

<sup>1</sup>/<sub>2</sub> teaspoon baking soda



<sup>1</sup>/<sub>2</sub> cup butter

1 teaspoon vanilla extract

1 cup chopped walnuts

1 cup white sugar

2 eggs

- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves

### **Directions:**

1. 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.

2. 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.

3. 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.

4. 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&referringld=1102&referringContentType=recipe%20hub

Nutrition	Facts
16 servings per conta	iner
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 S	ugars 25%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 106mg	8%
Iron 1mg	6%
Potassium 248mg	6%
"The % Daily Value tells you how m serving of food contributes to a daily day is used for general nutrition adv Calories per gram: Fat 9 • Carbohydrate 4	/ diet. 2,000 calories a ice.

Nutrition Easte

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- 1 <sup>1</sup>/<sub>2</sub> cups all-purpose flour
- 1 teaspoon baking powder
- 1⁄2 teaspoon baking soda
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves



1/2 cup butter 1 cup white sugar 2 eggs 1 teaspoon vanilla extract 1 cup chopped walnuts

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