

# Orange Almond Fig Cake

## Ingredients:

10 dried figs (finely chopped)  
30ml (2 tbsp) flour  
2 eggs  
150ml (1/4pt) Devon Olive Oil  
175g (7 oz) granulated sugar  
500g (1lb) flour  
2.5ml (1/2 tsp) cinnamon  
7.5ml (1 1/2 tsp) baking powder  
75g (3 oz) ground almonds  
1.25ml (1/4 tsp) salt  
150ml (1/4 pt) fresh orange juice  
Zest of 1 orange (finely minced)  
50g (2 oz) sliced almonds

## Instructions:

Preheat oven to 180 deg C (350 deg F)

Toss the chopped figs in the first amount of flour. Beat eggs, oil, and sugar until thick and creamy.

Mix 2nd lot of flour with the cinnamon, baking powder, ground almonds and salt. Add flour mixture alternatively with the orange juice to the egg mixture stir till blended.

Stir in zest and figs.

Using an 8" greased ring tin pour the batter into the mould and sprinkle with sliced almonds.

Cook for 35min or until your prod is clean.



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