

INGREDIENTS

120g Almond Meal
100g Butter (at room temperature)
100g of Coconut Sugar
1 Tbsp of Pure Almond Butter
2-3 Eggs
½ tsp Vanilla Extract or half a Vanilla Pod
65g Almond Flour
¼ tsp Salt
1/3 tsp Cinnamon
65g of Greek Yogurt
6-8 Figs, quartered into wedges

INSTRUCTIONS

1. Preheat oven to 180C.
2. Grease the bottom and sides of a 20cm spring form cake pan and dust with flour.
3. In a bowl, beat the butter, almond butter and sugar with an electric mixer until light and creamy.
4. Add 2 eggs, one at a time, beating well to ensure each egg is fully mixed.
5. Add the vanilla.
6. In a separate bowl, whisk together the almond meal, flour, salt and cinnamon.
7. Add the egg mixture to the flour mixture, if the flour is not combining add another egg.
8. Add the yoghurt and mix until smooth, but don't over mix.
9. Add 2 chopped figs to the mixture.
10. Pour the mixture into the prepared cake pan and smooth the top using the back of a spoon.
11. Arrange the remaining fig slices on top in a circle - only lightly into the surface.
12. Bake the cake for 15 mins then reduce heat to 160C and continue baking for 20-25mins or until an inserted skewer comes out clean.



Almond Fig Cake



Serves 6-8



50 minutes

A healthier, yet delicious, cake option to serve to your guests for afternoon tea or an after school treat for the kids. Store in an airtight container for up to 3 days.

Tip:

Remove cake from oven but allow to cool before taking it out of the pan.

