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

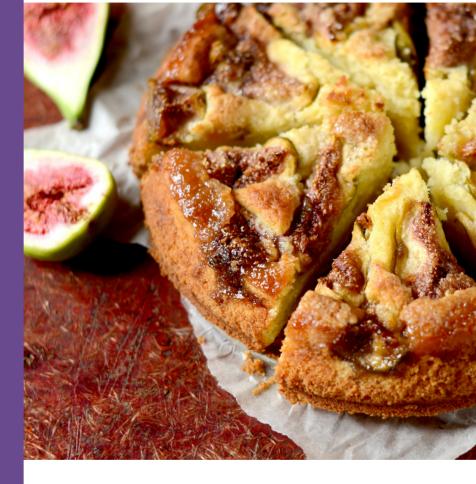
1/3 tsp Cinnamor

65g of Greek Yogur

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 bake 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



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.

