

ESSY'S ESSENTIALS

Recipe No. 01



HONEYED FIG & ALMOND CAKE

A soft late-summer cake • Serves 8

Ingredients

For the cake

180 g unsalted butter, softened
150 g caster sugar
3 eggs
1 tsp vanilla extract
180 g ground almonds
120 g self-raising flour
1 tsp baking powder
120 ml Greek yogurt
4 fresh figs, chopped

For the topping

2 fresh figs, quartered
2 tbsp runny honey
2 tbsp flaked almonds
pinch sea salt

Method

1. Heat the oven to 175°C and line a 20 cm round cake tin.
2. Beat the butter and sugar until pale and fluffy. Add the eggs one at a time, then stir in the vanilla.
3. Fold in the ground almonds, flour and baking powder. Stir in the yogurt and chopped figs.
4. Spoon the batter into the tin. Top with the quartered figs and flaked almonds.
5. Bake for 40–45 minutes until golden and set.
6. Brush with honey while warm and finish with a tiny pinch of sea salt.

Essy's Notes ♥

*Lovely with coffee in the late morning,
or with softly whipped cream after dinner.*