

Fig Bundt Cake

2½ cups all-purpose flour
1 cup whole toasted almond
1½ teaspoons baking powder
½ teaspoon ground cinnamon
¼ teaspoon salt
1¼ cups granulated sugar
½ cup vegetable oil
2 large eggs
½ teaspoon vanilla
½ teaspoon almond extract
½ cup lemon juice
1 cup finely chopped fresh fig

Directions:

1. Grease and flour a 9-inch Bundt pan.
2. In a food processor pulse with a metal blade almonds to a fine crumb add flour, baking powder, cinnamon, and salt pulse to mix and lighten.
3. Beat together sugar and oil until light and fluffy. Add eggs, one at a time, beating after each addition. Add vanilla and almond extract.
4. In a mixer at low speed, beat flour into egg mixture a little at a time, alternating with lemon juice. Stir in figs. Spoon batter into prepared baking pan; smooth top.
5. Bake cake at 350 for about 40-45 minutes, or until a toothpick inserted in the center comes out clean. Cool fig cake in pan on rack for about 5 minutes; remove from pan to rack to cool completely. Dust with powdered sugar if desired.

Serves 12

Nutrient Analysis, per serving: 303 calories, 42g. carbohydrate, 4g. protein, 11g. fat, 78mg. sodium