

Fresh Fig Cake

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 egg
2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1 cup fat-free evaporated milk
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup chopped fresh figs
2 cups chopped fresh figs
1/4 cup packed brown sugar
1/4 cup water
1 tablespoon lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray two 8-inch round cake pans with vegetable oil spray.

In a medium bowl, sift together flour, salt and baking powder. Set aside.

In a large mixing bowl, cream butter with the sugar until fluffy. Add egg and beat well. Add flour mixture alternately with the evaporated milk. Fold in vanilla and almond extracts and 1 cup chopped figs.

Divide into two prepared 8-inch round cake pans. Bake in preheated oven until cake springs back when lightly touched with a fingertip and a toothpick inserted into the center comes out clean, 25 to 30 minutes. Cool cake layers on wire rack.

To make the filling: In a saucepan, combine 2 cups chopped figs, brown sugar, water and lemon juice. Bring to a boil. Reduce heat to a simmer and cook until thickened, about 20 minutes. Spread thinly between cooled cake layers and on top.

source:allrecipes.com