

# 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](http://allrecipes.com)