

Hoda Alzubaidi's Gluten-Free Fig & Almond Cake



Preparation time: 60 mins

Serves: 8 people

User Rating: ★★☆☆☆

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Categories: Dinner Recipes, Lunch Recipes, Entertaining, Kid Friendly

Delight in the perfect pairing of sweet and nutty with this Fig and Almond Cake!





In this cake by The Great Australian Bake Off veteran, Hoda Alzubaidi, luscious figs meet the crunch of almonds in a decadent creation. Eggs bring all these fresh, exciting ingredients together, making for a cake that's moist and indulgent.





Ingredients

- 4 eggs

- 200g butter
- 2 tsp vanilla
- 1 tsp baking powder
- 170g almond flour
- 260g sugar
- 70g desiccated coconut
- 1-2 figs, to decorate

Method

1. Melt the butter in the microwave until warm.
2. Once it's cool to touch, add the butter to a bowl of 4 eggs and vanilla. Whisk together until smooth.
3. Add the almonds, flour, sugar, desiccated coconut and baking powder together.
4. Pour it into a 22cm/9-inch baking tin lined with baking paper.
5. Top with fresh slices of figs and bake at 180°C for 50 minutes.
6. Remove from the oven and remove the cake from the baking tin. Allow to cool, then serve.