

September Cake

with white figs & plums



🍴 For 22 cm diameter baking tin

Ingredients

250 g of flour "00"
150 g sugar
90 g butter
3 eggs
80 g of milk
10 g baking powder
1 pinch of salt
2-3 tablespoons plum jam
butter for the pan

For the caramel

16 white figs
2 tablespoons sugar
a knob of butter

Method

Wipe the figs with a damp cloth and cut them in half, place in baking dish with cut side in contact with the bottom, add the butter and 2 tablespoons of sugar to caramelize and turn on the heat without the figs, then let cool.

Beat eggs with sugar until a smooth cream and frothy, add the butter at room temperature and continue to beat. Add flour, salt and beat until the mixture becomes homogeneous again. Dissolve yeast in milk and add to mixture continuing to whisk, then add a few tablespoons of plum jam and mix gently. Pour the mixture into the pan with caramelized figs, which have previously buttered edges and bake in preheated oven at 180° C for 60 minutes or until it is dry (do the test with a toothpick). Remove from the oven and let cool on a grig, invert the cake on a serving plate and serve sliced with greek yogurt and some fresh figs.