

# Almond and Fig Cake

Cuisine: **French**Food category: **Desserts**Author: **Chloé Lasseron**Company: **Retigo**

## Program steps

Preheating: 175 °C

|   |         |       |                     |             |        |       |  |
|---|---------|-------|---------------------|-------------|--------|-------|--|
| 1 | Hot air | 100 % | Termination by time | 01:00 hh:mm | 175 °C | 100 % |  |
|---|---------|-------|---------------------|-------------|--------|-------|--|

## Ingredients - number of portions - 8

| Name              | Value | Unit |
|-------------------|-------|------|
| all purpose flour | 145   | g    |
| almond flour      | 60    | g    |
| baking powder     | 4     | g    |
| salt              | 3     | g    |
| butter soft       | 170   | g    |
| powdered sugar    | 160   | g    |
| vanilla extract   | 5     | g    |
| chicken eggs      | 2     | pcs  |
| greek yogurt      | 80    | g    |
| fresh figs        | 450   | g    |

## Nutrition and allergens

Allergens: 3, 7, 8, Gluten

Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, Iron, K,

Magnesium, Mg, Mn, Na, P, Potassium, Se, Zn

Vitamins: A, B, B vitamins, C, D, E, K, Kyselina listová,

Vitamin A, Vitamin C, Vitamin K

| Nutritional value of one portion | Value    |
|----------------------------------|----------|
| Energy                           | 401.7 kJ |
| Carbohydrate                     | 46 g     |
| Fat                              | 22.4 g   |
| Protein                          | 4.5 g    |
| Water                            | 46.8 g   |

## Directions

Butter and sugar a removable-bottom cake pan.

Whip the softened butter with the sugars until you get a creamy mixture.

Add the vanilla extract, then the eggs one at a time, beating until the mixture is airy.

Mix the flour, almond powder, baking powder, and a pinch of salt. Incorporate this dry mixture into the butter-egg preparation, alternating with the Greek yogurt.

Cut the figs into quarters and add half of them to the batter. Pour the batter into the pan, arrange the remaining figs on top, and sprinkle with powdered sugar.

Bake and let cook.