

FIG BUNDT CAKE

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| 2 c. softened butter | 1 tsp. cinnamon |
| 2 c. dark brown sugar | 1 tsp. allspice |
| 3 eggs | 1 tsp. nutmeg |
| $\frac{2}{3}$ c. light corn syrup | 1 tsp. cloves |
| 1 c. sour cream | 3 tsp. ginger |
| $\frac{1}{4}$ c. orange juice | 1 $\frac{1}{4}$ c. chopped de-stemmed
dried figs |
| 2 c. fresh lemon juice | $\frac{3}{4}$ c. chopped nuts |
| 3 $\frac{2}{3}$ c. all-purpose flour | |
| 4 tsp. baking powder | |

Grease and flour a 10-inch bundt pan. In a medium-size bowl, cream the butter and brown sugar together. Add eggs, corn syrup, sour cream, orange juice, and lemon juice and set aside. Sift together all-purpose flour, baking powder, cinnamon, allspice, nutmeg, and cloves. Add to the butter mixture. Mix well. Stir in the ginger, figs, and nuts. Pour batter in pan. Bake at 350° for 60-75 minutes or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes. Remove from pan.

Fran Shopher