

# Almond and Fig Cake

Cuisine: **French**

Food category: **Desserts**



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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.