



## Hazelnut and Fig Cake

### Ingredients

125g unsalted butter, softened  
150g caster sugar  
75g plain flour  
2 teaspoons baking powder  
3 eggs, lightly beaten  
100g ground hazelnuts  
50g hazelnuts, chopped into small pieces  
8 fresh figs (not too ripe), halved  
2 tablespoons honey

### Method

1. Preheat the oven to 180C/350F/gas mark 4. Cream the butter and the sugar in a large mixing bowl until pale and fluffy.
2. Sift together the flour and baking powder. Use a large metal spoon to fold the flour and eggs alternately into the creamed mixture. Fold in the ground hazelnuts and then the chopped ones.
3. Grease a 20cm/8-inch cake tin and line with baking paper, leaving the paper hanging over the sides to help you lift out the cake. Spoon the mixture into the tin. Arrange the figs, cut side up, in a neat layer on top of the cake. Bake for 55 minutes to 1 hour, or until a skewer poked in the middle of the cake comes out clean.
4. Leave to rest in the tin for 10 minutes before turning out. Drizzle honey over the top of the cake just before serving.