



## Fig Snack Cake with Homemade Fig Jam

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Yield: 8 to 10 servings

*This rich, dense fig cake gives you a double shot of fig goodness! Once inside the cake, adding to the moist texture and again topped with homemade fig preserves and whipped cream. Double yum! Visit [GritsAndGouda.com](http://GritsAndGouda.com) for Homemade Fig Jam and Fig and Lemon Preserves recipes or use store-bought fig preserves or jam.*

*Unadorned, this cake packs well in lunch boxes and lasts for days in an airtight container.*

### Ingredients:

3/4 cup salted butter, softened

1/2 cup light brown sugar

1/2 cup granulated sugar

3 large eggs

1/2 cup milk

1 teaspoon vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

1 cup Fig Jam

Sweetened Whipped Cream for topping

Homemade Fig Jam or Fig and Lemon Preserves for topping

### Directions:

1. Preheat oven to 350°.
2. Beat butter and sugars in a large mixing bowl with an electric mixer on medium-high speed until light and fluffy (about 3 minutes). Add eggs on medium-low speed, one at a time, beating just until combined. Add milk and beat just until combined.
3. Combine flour and baking soda in a bowl or large paper plate. Gradually add flour mixture to mixing bowl, beating on low speed. Add Fig Jam and beat on medium-low speed just until combined. Spoon batter into a greased 9-inch square baking pan. Bake for

35 to 38 minutes or until a toothpick inserted in center comes out clean. Let cool completely in pan on a wire rack. Serve with sweetened whipped cream and Homemade Fig Jam or Fig and Lemon Preserves.