



## Fig Crumb Cake

Makes 1 8 x 8-inch or 1 9-inch round cake

If you want to keep this a little simpler, you can omit the crumb topping and just sprinkle the figs on top of the cake with a little cane sugar before it goes into the oven.

### Crumb Topping

6 Tablespoons unsalted butter or plant butter, melted

$\frac{3}{4}$  cup + 1 tbsp organic all-purpose flour or GF flour blend, like Bob's or King Arthur

$\frac{1}{2}$  cup organic cane sugar or maple sugar (not maple syrup)

$\frac{1}{4}$  cup light brown sugar

Pinch of sea salt

1 pint fresh figs, hard tip removed, sliced in half

A little flour for dusting

### Cake

1  $\frac{1}{2}$  cups + 2 tbsp organic all-purpose flour or GF flour blend (**if using a GF flour blend**, I would also add  $\frac{1}{2}$  teaspoon xanthan gum)

1 teaspoon aluminum-free baking powder

1 teaspoon sea salt

1 cup (2 sticks) unsalted butter or plant butter, **at room temperature** + additional for greasing the pan

$\frac{3}{4}$  cup organic cane sugar or maple sugar

3 large eggs, **at room temperature**

1 teaspoon pure vanilla extract

$\frac{1}{4}$  cup buttermilk\* **at room temperature**

1. Lightly butter an 8x8 baking pan or a 9-inch round springform pan and line it with unbleached parchment paper. Preheat the oven to 350 F/180 C.
2. Make the crumb topping: In a medium bowl, mix together the melted butter, flour, sugar, and brown sugar until crumbly. Stick the bowl in the freezer. It's important for the crumble topping to not be warm when it goes on top of the cake batter.
3. Toss the fig halves with a light dusting of flour and set aside.
4. Make the batter: In a small bowl, whisk together the flour, baking powder, and salt and set aside.
5. In a mixing bowl, cream together the butter and sugar until light and fluffy, about 4 minutes.
6. Scrape down the bowl. Add the eggs on at a time and beat after each addition. Then add the vanilla.



7. Add in half of the dry ingredients and mix on low until almost combined. Then add the buttermilk, followed by the rest of the dry ingredients, mixing until just combined.
8. Spread the batter evenly into the prepared baking pan, then arrange the figs over the top, but do not press the figs into the batter. Just lay them on top. Sprinkle the crumbs evenly over the top.
9. Bake in the center of the oven for 55-60 minutes, or until a toothpick inserted into the center comes out clean.
10. Let it cool for 15 minutes on a cooling rack. Remove the cake from the baking dish and cool completely before serving. You can serve it as is or with ice cream, powdered sugar, or lightly sweetened Greek yogurt or creme fraiche.

\*Alternative to buttermilk:

- ¼ cup non-dairy milk or dairy milk + 1 teaspoon apple cider vinegar
- 2 Tablespoons non-dairy or dairy yogurt + 2 Tablespoons non-dairy or dairy milk
- ¼ cup kefir