



TORTA DI FICHI

(Figs Cake)

Ingredients:

- 150 gr. cake flour
- 150 gr. butter at room temperature
- 120 gr. chopped hazelnuts
- 120 gr. white sugar
- 50 gr. brown sugar
- 10 fresh figs
- 3 eggs
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- Pinch of salt

Directions:

Preheat oven to 350 degrees Fahrenheit.

Cream the butter with the white sugar. Blend in the flour and half of the hazelnuts. Beat in the eggs, a pinch of salt and the vanilla. Then add the baking powder and mix well.

Line a spring form pan with parchment paper and pour in the batter. Cut the figs in half and place them on top. Sprinkle the remaining hazelnuts over the figs and then the brown sugar.

Bake for about 45 minutes. .

Serve with a caramel sauce.