

# Fig Burnt Butter Bundt Cake

(serves 10)



## Ingredients

- 175g unsalted butter
  - 2 eggs, lightly beaten
  - 1 teaspoon vanilla bean paste
  - 1 cup full fat Greek yoghurt
  - 1 cup golden caster sugar
  - ¼ cup honey (floral variety)
  - 2 cups plain (all-purpose) flour
  - 3 teaspoons baking powder
  - 1 teaspoon bicarbonate of soda
  - 150g dried figs, finely chopped
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- 1 cup icing sugar mixture, sifted
  - 1 tbn honey
  - 1 tablespoon milk
  - 2 teaspoons vanilla extract
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- 4 fresh figs, quartered, to serve
  - 1 tablespoon warmed honey, to serve



## Method

1. Preheat oven to 160C (fan forced oven) and grease your bundt tin well.
2. Place the unsalted butter in a small saucepan over a medium heat and stir frequently until the milk solids have disappeared and the butter has lightly browned and taken a nutty fragrance. Pour into a separate bowl to prevent the butter from continuing to cook, then set aside and allow to cool to room temperature.
3. Combine the eggs, vanilla bean paste, yoghurt, golden caster sugar and ¼ cup honey in a large bowl. Add the cooled burnt butter and whisk well to ensure there are no lumps in the mix.
4. Sift the flour, baking powder and soda straight over the butter mixture. Gently whisk until the mixture has just combined. Add the finely chopped dried figs and gently whisk a couple more times to distribute the fruit.
5. Pour the mixture into the prepared tin and bake for 40 minutes or until the cake is golden brown and a skewer inserted into the cake comes out clean. Remove from the oven and place on a wire rack to cool for a couple of minutes before turning the cake from the tin and allowing it to completely cool.
6. Turn the cake onto its serving platter and make the glaze. Place the icing sugar mixture in a medium bowl and slowly stir in the honey, milk and vanilla extract to make a smooth, pourable glaze. Using a teaspoon, drizzle the cake with the glaze, place the fresh figs around the top and then drizzle it all with the extra tablespoon of warmed honey. Allow the cake to set for at least 15 minutes before serving.