

Ocracoke Fig Cake

INGREDIENTS

- 3 eggs
- 1 ½ cups sugar or sugar alternative
- 1 cup vegetable oil
- ½ cup buttermilk
- 2 cups flour
- 1 teaspoon salt
- 1 ¼ teaspoons cinnamon
- ½ teaspoon cloves
- ½ teaspoon nutmeg
- 1 ½ teaspoon baking soda
- 1 tablespoon warm water
- 2 teaspoons vanilla
- 2 cups fig preserves
- 1 ½ cups chopped walnuts (optional)



INSTRUCTIONS

1. **Prepare.** Pre-heat your oven to 350°F. Grease and flour a Bundt pan, either smooth-sided or fluted.
2. **Mix wet ingredients.** In a medium bowl, combine eggs, sugar, and vegetable oil and mix well. Pour in buttermilk and continue to mix.
3. **Mix dry ingredients.** In a separate bowl, mix flour, salt, and spices. Set aside.
4. **Dissolve** baking soda in warm water.
5. **Add** dry ingredients to wet ingredients and stir until combined. Add in baking soda and vanilla. Finally, stir in the fig preserves and nuts.
6. **Bake** for approximately 1 hour, until a toothpick inserted in the middle comes out clean. Cool completely before taking out of pan.