



Chicory Chicks

Fresh Fig Ricotta Cake

Ingredients

- Nonstick vegetable oil spray
- 1 ½ cups all-purpose flour
- 1 cup sugar
- 2 teaspoons baking powder
- ¾ teaspoon salt
- 3 large eggs
- 1 ½ cups ricotta
- ½ teaspoon vanilla extract
- ½ cup (1 stick) unsalted butter, melted
- 2 cups (1 lb) Joe's Premium black mission figs, quartered



Directions:

1. Preheat oven to 350°. Line a 9"-diameter cake pan with parchment paper and lightly coat with nonstick spray. Whisk flour, sugar, baking powder, and salt in a large bowl.
2. Whisk eggs, ricotta, and vanilla in a medium bowl until smooth; fold into dry ingredients just until blended. Then fold in butter, followed by 1 cup black mission figs, trying not to crush the figs. Scrape batter into prepared pan and scatter remaining 1 cup black mission figs over top.
3. Bake cake until golden brown and a tester inserted into the center comes out clean, 50 minutes. Let cool at least 20 minutes before unmolding.