

## Catherine's Fig, Almond and Chocolate Tea Cake

### Tastes Like Home with Cathrine Fulvio

*Makes 1 x loaf*

#### *Ingredients*

5 eggs  
170g golden caster sugar  
80g wholemeal flour  
100g plain flour, sifted  
50g ground almonds  
4 tbsp cocoa powder  
2 tsp baking powder  
70ml cold camomile tea  
4 tbsp 70% chopped chocolate or chocolate drops  
5 dried figs, pre-soaked in brandy, then finely chopped

#### *For the topping*

120g sifted icing sugar  
2 tbsp cold camomile tea  
Zest of 2 lemons  
4 fresh figs, sliced into thirds  
Edible flowers (eg pansies or borage), to decorate

#### *Method*

Preheat the oven to 180°C/fan 160°C/gas 4. Line a 900g loaf pan with parchment. Add the eggs into the bowl of a mixer, begin to whisk, adding the sugar slowly until pale and mixture holds its shape. Fold in the plain and wholemeal flour, ground almonds, cocoa powder and baking powder to form a thick batter. Stir in the chocolate and the chopped figs together with the camomile tea. Transfer to the lined loaf tin and bake for about 40 minutes or until a skewer is inserted and it comes out clear. Transfer to a cooling rack.

For the topping, mix the icing sugar, lemon zest and camomile tea to form a thick smooth paste. When the cake is cold, place it on a cooling rack with parchment under (to catch the drips) and spoon the icing over the top, leave to set slightly. Transfer to a serving platter and arrange the fig wedges and edible flowers on top.

Enjoy with a glass of port or of course, a cup of tea!