Chocolate & fig cake

Ingrédients

- 60g butter
- 3 eggs
- 200g sugar
- 135g full cream
- 150g flour
- 55g unsweetened cocoa
- 5g baking powder
- 5 to 6 large figs (or a dozen if they are small)
- 100g of dark chocolate
- 1 tablespoon of neutral oil

Préparation

1. It's been a long time, a new cake recipe !

2. Chocolate and fig this time, for a quick and tasty seasonal recipe ;-) I was inspired by Karim Bourgi's marbled recipe to make the chocolate cake base and I added whole figs and a few pieces of figs before and after baking.

3. I also added a chocolate frosting but it is optional, you can enjoy the cake warm without frosting it.

4. I used big figs because I had only this at hand but the result can be nice with small figs (you will put more figs, it will allow to have a regular cut for each slice).

5. Melt the butter gently, then let it cool.

6. Whisk the eggs with the sugar and then add the cream.

7. Incorporate the sifted flour, cocoa and baking powder and finish with the melted butter.

8. Pour some dough into the bottom of your cake tin, buttered and floured or lined with baking paper, then place whole figs in it.

9. Cover with the rest of the dough, then make a line of butter along the entire length of the cake (if not, open the oven after 15 minutes of baking and cut the surface of the cake lengthwise) and place pieces of figs on top.

10. Bake in the preheated oven at 150°C for approx.

11. 1 hour and 10 minutes (a blade planted in the cake should come out dry).

12. Let cool for a few minutes and then remove the cake from the mould on a rack.

13. Then you can eat it like this or you can frost it.

14. Melt the chocolate, add the oil and glaze the cake either with a brush or by pouring the icing over it.

15. Decorate with pieces of figs, let crystallize and enjoy !