



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Spicy Layer Cake** - adapted from The Silver Palate Good Times Cook Book

30 dried black figs, quartered  
1/3 cup spiced rum  
1 cup butter, room temperature  
1 cup brown sugar  
1 cup white sugar  
4 eggs  
1 teaspoon vanilla  
3 ¼ cups flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon cinnamon  
1 teaspoon cardamom  
½ teaspoon nutmeg  
½ teaspoon cloves  
½ teaspoon salt  
1 ¼ cup buttermilk

Preheat oven to 350°F

Butter and flour 3 - 8" cake tins

Place figs, rum and enough water to cover fruit by ½" in a small pot over medium heat and simmer for 20 minutes. Set aside to cool.

Beat butter with the sugars until light and fluffy then add eggs one at a time. Beat well.

Sift dry ingredients together and add alternatively with buttermilk.

Drain figs, saving ½ cup of the cooking liquid to add to the cake batter. Mix well

Add drained figs and fold in.

Divide batter between the three cake tins and place in preheated oven. Check cakes at 30 minutes - the tester should come out clean.

Allow cakes to cool 10 minutes then remove from pans onto a cooling rack to cool completely.

### **Frosting**

½ cup butter, room temperature

8 ounces cream cheese, room temperature

½ teaspoon vanilla

4 cups icing sugar

Zest and enough juice of 1 lemon to make the frosting a spread able consistency.

Place all ingredients in the bowl of your stand mixer and beat until creamy.

Enough frosting for top, sides and between! Decorate with candied lemon peel.

Refrigerate until needed.