

# TIM FARMER'S COUNTRY KITCHEN

## FIG CAKE

*3/4 cup sugar*  
*2 eggs*  
*1/2 cup oil*  
*1/2 teaspoon vanilla*  
*1 cup all purpose flour*  
*1/2 teaspoon salt*  
*1/2 teaspoon baking soda*  
*1/2 teaspoon nutmeg*  
*1/2 teaspoon all spice*  
*1/2 cup buttermilk*  
*1/2 cup fig preserves*  
*1/2 cup pecans*  
*1/4 cup bourbon*  
*325 50 min*



Mix together sugar, eggs, oil and vanilla until smooth. In separate bowl mix dry ingredients together (flour, salt, soda, nutmeg and allspice). Alternating a little at a time, add dry mixture to eggs/sugar, then some of the buttermilk. Repeat until all is used. Stir in remaining ingredients and pour into a greased 9x9 dish and bake at 325 degrees for 50 minutes.

### ***Icing***

*4 ounces cream cheese*  
*4 ounces butter softened*  
*3 tablespoons pow sugar*  
*3 teaspoons heavy cream*

Mix together until smooth. Spread over top of cooled cake and serve.