

Your Just Desserts

The Ultimate Fig Lover's Cinnamon Crumb Cake— A Special Recipe For Someone Special

(NAPSA)—Imagine waking up to the smell of a freshly baked cinnamon-fig crumb cake—what a treat for mom, dad and the kids! Sweet, chewy California Figs make this crumb cake exceptionally moist and irresistibly delicious. There are three decadent layers: a rich sour cream batter topped with dark cinnamon-fig-pecan batter sprinkled with a thick buttery crumb topping. The cake is best served fresh, but could be baked a day ahead, wrapped in foil and reheated in a 350°F oven. The ingredients are readily available and the steps are easy to follow. It's the perfect cake to serve on Mother's Day, Easter, Father's Day or any day of the week!

California Dried Figs have a natural richness and distinctive flavor that are enhanced by their delightful, crunchy character. The light golden-colored Calimyrnas taste slightly nutty, while the dark, more intensely flavored Missions are sweeter. Figs are versatile enough to complement a variety of dishes ranging from pastas to desserts. There's no end to the uses you'll discover for California Dried Figs and they're packed with essential nutrients for good health as well. For more recipes featuring Blue Ribbon Orchard Choice and Sun-Maid Figs, visit the Valley Fig Growers' Web site www.valleyfig.com or write to P.O. Box 1987, Fresno, CA 93718-1987.



Sweeten special days with the Ultimate Fig Lover's Cinnamon Crumb Cake.

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Crumb Topping:

- $\frac{3}{4}$ cup all purpose flour
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ cup butter, at room temperature

Cake:

- $\frac{3}{4}$ cup finely chopped Blue Ribbon Orchard Choice or Sun-Maid Calimyrna or Mission Figs, stems removed
- $\frac{1}{4}$ cup chopped toasted pecans or walnuts
- $\frac{1}{2}$ cup packed brown sugar
- 1 teaspoon ground cinnamon
- 2 cups all purpose flour

- 1 teaspoon baking powder
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup butter, at room temperature
- $\frac{3}{4}$ cup granulated sugar
- $1\frac{1}{2}$ teaspoons vanilla
- 2 large eggs
- 1 cup sour cream

To make crumb topping, combine flour and sugars in small bowl. Cut in butter with pastry blender or fork until crumbly; reserve. To make cake, preheat oven to 350°F. Generously grease 9-inch springform pan. In small bowl, mix figs, pecans, brown sugar and cinnamon. In separate bowl, mix flour, baking powder, soda and salt. Beat butter in large bowl of electric mixer on medium to high speed until creamy. Gradually add granulated sugar and beat until light and blended. On low speed, beat in vanilla and eggs, one at a time. Alternately beat flour mixture and sour cream into batter. Stir 1 cup batter into fig mixture. Spoon plain batter in bottom of pan. Spoon small mounds of fig batter on plain batter; carefully spread to even layer. Sprinkle crumb topping over top. Bake for 55 to 60 minutes or until pick inserted in center comes out clean. Cool in pan on rack for 15 minutes. Remove side of pan. Serve warm or at room temperature. Cut into wedges. Makes 12 servings.