

Chocolate fig cake with cinnamon cream

A photograph of a round chocolate fig cake with cinnamon cream, decorated with sliced figs and fresh herbs. The cake is on a white plate, surrounded by a rustic table setting including a lit candle, a vase with flowers, and a box of LAND-LEBEN spelt breadcrumbs.

With this cake, you quickly forget to complain about the cool autumn weather. The figs give it the necessary freshness and the feeling of warmer summer days goneby.

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12 pieces

Preparation time: 1 hour

Ingredients

For the cake mixture:

200g milk chocolate

4 eggs

175g sugar

Mark of a vanilla pod

150g LAND-LEBEN spelt breadcrumbs

150g flour

1 pkg. baking powder
2 tablespoons cocoa
160ml sunflower oil
50ml whipped cream

For the shape:

Oil
LAND-LEBEN Spelt Breadcrumbs

For the topping:

500g mascarpone light
50ml milk
2tbsp icing sugar {heaped}
1tsp cinnamon

For garnish:

400g fresh figs

Preparation:

Melt the chocolate over a water bath. Whip the eggs with the sugar and vanilla pulp in a food processor for several minutes. Mix the breadcrumbs with the flour. Fold in the baking powder and cocoa. Fold the oil and whipped cream into the sugar-egg mixture then fold in the melted chocolate. Finally, stir in the flour and breadcrumbs mixture. Brush a cake tin with oil and line with breadcrumbs. Spread the mixture evenly and bake in a preheated oven at 175° C for 40 to 45 minutes {test with a needle}. For the topping, mix all the ingredients together and spread over the cooled cake. Just before serving, garnish the chocolate cake with fresh figs.

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