

Lemon Fig Olive Oil Cakes



Ingredients:

1. Non-stick cooking spray
2. 2 large eggs
3. ¼ c. honey, preferably local
4. 3 T. extra-virgin olive oil
5. 2 t. organic lemon zest
6. 2 T. fresh lemon juice
7. 1¼ c. almond flour
8. ½ t. baking powder
9. ¼ t. baking soda
10. ¼ t. salt
11. 1/3 c. chopped figs

For serving, combine:

1. ½ c. Mascarpone cheese
2. 2 T. honey, preferably local
3. Vanilla Fig Jam

natural
awakenings

Prep time: 10 minutes
Cook time: 18-22 minutes
Serves: 4

Directions:

1. Preheat oven to 350°F and spray 4 cups in a jumbo muffin tin with some non-stick spray. Set aside.
2. In a large bowl, whisk together the eggs, honey, olive oil, lemon zest, and lemon juice until combined. Set aside.
3. In a separate bowl, whisk together the almond flour, baking powder, baking soda, and salt. Slowly fold the dry ingredients into the wet ingredients. Continue stirring until the batter is smooth and lump-free.
4. Stir chopped figs into the batter until thoroughly incorporated. Divide batter between the 4 jumbo muffin cups and place the pre-heated oven to bake until the cakes are golden brown on top and a toothpick inserted into the center comes out clean, approximately 18-22 minutes.
5. Remove from oven and cool for 5-10 minutes before removing from muffin tin. Serve immediately with some honey-sweetened mascarpone cheese and vanilla fig jam, if desired. Enjoy!