Ocracoke Fig Cake

*From Ruth Toth, former owner of Cafe Atlantic restaurant on Ocracoke. Her cake won first place at the 2015 Ocracoke Fig Festival. Her recipe differs from the classic by increasing the amount of figs. At the restaurant, Toth served this cake with coffee ice cream. Toth published a cookbook, “Cafe Atlantic Cookbook,” which is sold at Books to be Red, Ocracoke Preservation Museum and The Village Craftsman, all in Ocracoke.*

3 eggs

1 1/2 cups sugar

1 cup oil

2 cups flour

1 teaspoon baking soda

1 teaspoon salt

1 teaspoon cinnamon

1 teaspoon nutmeg

1 teaspoon allspice

1/2 cup buttermilk

1 teaspoon vanilla

1 1/2 cup preserved figs, drained and chopped coarsely, or fig preserves

1 cup walnuts or pecans

Preheat oven to 350 degrees. Grease and flour a tube, Bundt or 9-by-13-inch baking pan; set aside.

Whisk eggs in a medium bowl. Stir in sugar and oil until fully combined. Set aside.

Sift dry ingredients together in a large bowl bowl. Stir egg mixture into flour mixture, alternating with buttermilk and vanilla. Fold in figs and nuts. Bake for about 1 hour in a tube or Bundt pan but check at 40 minutes; the cake is done when a toothpick inserted in the center comes out clean. (The cake will likely take less time in 9-by-13-inch baking pan.)

Let cool. If using a tube or Bundt pan, remove cake from pan, slice and serve.

*Yield: 10-12 servings.*