



3. Little Fig & Almond Cupcakes

Season: Autumn

From the garden: Figs

Type: baking Difficulty: Easy

Serves: Makes 12/ 24-48 tastes

Recipe source: Marco Edwardes

Equipment	Ingredients
Muffin tin/ paper Muffin Cases	180g self raising flour
Food processor	180g butter softened
Rubber spatula	170g caster sugar
Scales	150g ground almonds
Small knife	1bsp. Vanilla essence
Wire rack for cooling	3 eggs
	5 ripe figs
	Flaky almonds if available

How to make it:

1. Pre heat the oven to 180C
2. Line 12 holes of the Muffin tin with Muffin cases.
3. Add the flour, soft butter, caster sugar, ground almonds, vanilla essence, and eggs into a food processor and blitz until combined.
4. Scraping down the sides if needed.
5. Divide the batter between the muffin cases.
6. Slice each fig in half through the stalk and finely slice each half.
7. Fan a sliced fig half over each and press down gently.
8. Scatter over the flaked almonds if available.
9. Bake the cupcakes for approx. 30-40 min until puffed and golden.
10. Remove from the tin and leave to cool on a wire rack.

Include some background or further information about the dish. Also other ideas of ways to extend or change the recipe depending on produce available