

Chocolate Cognac Fresh Fig Cake

Ingredients

For the Cake

- 2 lbs. fresh figs
- 2 ½ cups all-purpose flour
- 1 ½ cup granulated sugar
- 1 cup cocoa powder
- 1 tbsp. baking powder
- 1 tsp. salt
- ¾ cup neutral-flavored oil
- ½ cup vegan yogurt
- ¼ cup cognac
- ¼ cup soymilk (or other plant-based milk)
- 1 tsp. vanilla extract
- 1 ½ cups boiling water

For the Ganache

- 8 oz. vegan chocolate chips (or finely chopped chocolate)
- ¼ cup soymilk (or other plant-based milk)
- ¼ cup coconut oil
- 3 tbsp. cognac
- Pinch of salt

Steps

1. Preheat the oven to 350°F (175°C). Grease 2 9-inch cake pans, and line the bottoms with a circle of parchment paper. Prepare your figs by washing them, and slicing the smaller figs in half vertically. For the large figs, cut them in four slices vertically.
2. In a large bowl, whisk together your flour, sugar, cocoa powder, baking powder, and salt. In a second bowl, combine the oil, vegan yogurt, cognac, soymilk, and vanilla. Add the wet ingredients to the dry, and stir to combine. It should be a fairly thick batter. Add the boiling water to the batter, and mix until even. Now your batter should be fairly thin- that's what we want.
3. Take about one pound of figs, and arrange them in a single layer on the bottom of each cake tin (half a pound per cake). Pour the batter on top, dividing it evenly



between the two tins. Arrange the rest of the figs on top of the batter in a single layer, so figs take up most of the cakes top but are not overlapping. Place the cakes in your pre-heated oven and bake for 45 minutes, or until a toothpick comes out clean.

4. Let the cakes cool for 5-10 minutes, and then run a butterknife around the edge to loosen it. Remove the cakes from the tins, and let cool on a cooling rack.

5. While the cakes are cooling, you can make your ganache. Place the chocolate in a heat-proof bowl, and add the remaining ganache ingredients to a small saucepan. Heat until it just starts to steam, and then pour it over the chocolate. Wait 5 minutes, and then mix with a silicone spatula, continuing to mix until it's all well-integrated and the chocolate is smooth and glossy. Place the ganache in the fridge until hard.

6. Once your cakes are cooled, take the ganache from the fridge. Whip using an electric mixer until it becomes soft and fluffy. Place one cake on your cake plate. Spread the ganache over the top of the cake and place the second cake on top. Optionally you can decorate with more figs, or dust the top with powdered sugar.