



Tu B'Shevat Bible Cake

INGREDIENTS:

$\frac{3}{4}$ cup softened butter
1 $\frac{1}{2}$ cups sugar
5 eggs, separated
3 cups flour
 $\frac{3}{4}$ tsp salt
3 tsp baking powder

1 tsp cinnamon
 $\frac{1}{4}$ tsp nutmeg or allspice
 $\frac{1}{2}$ cup milk – or non-dairy alternative
 $\frac{3}{4}$ cup chopped almonds or another nut
 $\frac{3}{4}$ cup finely cut figs
 $\frac{3}{4}$ cup raisins

DIRECTIONS:

Cream the butter with the sugar.

Beat in egg yolks, one at a time.

Mix together the flour, salt, baking powder, cinnamon, allspice or nutmeg.

Blend these dry ingredients into the creamed mixture alternately with the milk.

Beat egg whites until stiff & fold in.

Gently mix in the chopped almonds, figs, & raisins.

Bake in a greased & floured 10" tube pan (Bundt pan) at 325^o for 1 hour/10 minutes or until cake is golden brown. Check on cake at 55 minutes. If done, take it out of the oven.

Insert a cake tester. If it comes out clean...it's done

Cool the cake 15 minutes & then turn out of pan onto a cooling rack.

Cool completely before serving.

Once completely cooled, you can dust with powdered sugar, if you'd like.

