



FIG AND CINNAMON ROLL CAKE

Makes 1 x 10" long cake.

INGREDIENTS

For the Sponge Cake:

- 3 large eggs, separated
- 5 tbsp (75g) sugar, divided
- ½ tsp sea salt
- 6 tbsp (55g) cake flour
- 2 tsp cinnamon
- ½ tsp baking powder
- 2 tbsp (30g) milk of choice
- 2 tbsp (25g) neutral oil plus more for greasing

For the Honey Mascarpone Cream (makes 3½ C):

- 1½ C (375 ml) whipping cream
- 1/3 C (80g) mascarpone
- 2 tbsp honey

For the honey glazed walnuts:

- ¼ C (30g) roughly chopped walnuts
- 1 tbsp honey
- Pinch salt

For assembly:



7-9 fresh figs, stems trimmed

Powdered sugar, cinnamon, more honey

METHOD

Heat oven to 350f. Line a 11" x 11" baking sheet and lightly grease. Toss walnuts, honey and salt together. Spread on a separate small parchment-lined baking sheet. Set aside for now.

Whisk yolk mixture: Separate yolks and whites. Place yolks, 2 tbsp sugar and salt in the bowl of a stand mixer. Whisk about 3 min at 8 speed until pale and fluffy. Transfer to small bowl. Clean and dry the mixing bowl and whisk.

Whip meringue: Add egg whites into clean bowl. Whisk on medium-high (6 speed) about 2 minutes or when peaks start to form but droops when whisk is lifted. While mixer is running, add 3 tbsp sugar, one tablespoon at a time with 30 seconds in between additions. Continue whisking until peaks hold, about 2 minutes. Fold yolk mixture into egg white mixture. Sift and fold in the flour, cinnamon and baking powder. Whisk milk and oil together, then drizzle and fold into batter. Pour batter into prepared baking pan. Use an offset spatula to push and smooth the batter evenly to the four corners.

Bake walnuts and cake at the same time:

Bake walnuts 10 minutes or until golden, flipping halfway. Watch closely to avoid burning.



Bake cake 12-15 minutes or when tester emerges dry with a few crumbs. Cool slightly on a rack.

While cake is still warm but cool enough to touch, place another parchment on top + flip cake over. Roll it into a tube (the ends will have to overlap to stay in place). Cool fully like that, seam down.

Whip the cream: Place ingredients for honey mascarpone cream in a clean and dry stand mixer bowl. Whisk at low to medium speed at first (to avoid splashes) increasing promptly to medium-high until thick and airy soft peaks form, about 60 to 90 seconds.

Assemble: Unroll cake. Pull off the top piece of parchment. Spread 2 cups of cream evenly on the cake, leaving a 1" border on all sides. Reserve remaining 1½ C of cream. Place 6-7 figs along the cake length on their sides, stem to tail. Re-roll cake inside the parchment. The cake's long edge should overlap 1". Wrap in plastic wrap and chill 1-2 hours. Unwrap cake. Trim a little off each end for a straight edge. Transfer cake onto serving plate. Dust with powdered sugar and cinnamon. Pipe remaining cream decoratively on top. I piped a line of swirls. Dot cream with fresh figs (cut smaller if needed) and honey-glazed walnuts. Drizzle with additional honey to finish, if desired. Slice and enjoy!