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## FIG COFFEE CAKE

- 2 Eggs
- 3/4 Cup Water - 105-115 Degrees
- 1 Package Yeast
- 4 Cups Sifted Flour
- 1 Teaspoon Salt
- 2 Tablespoons Sugar
- 1/2 Cup Butter
- 1 1/2 Teaspoons Cardamom
- 1 1/2 Cups Butter
- 1 Egg Yolk
- 2 Tablespoons Milk

### FIG FILLING

- 1/4 Cup Butter
- 1/3 Cup Brown Sugar
- 3/4 Cup Chopped Dried Figs
- 1/4 Cup Almond Paste
- 1/2 Teaspoon Cinnamon
- Dash Nutmeg

## DIRECTIONS

1. Beat eggs well. Add warm water.
2. Dissolve yeast in egg water and let rest in the refrigerator for 15 minutes.
3. Blend flour, salt, sugar, 1/2 cup butter and cardamom with a pastry blender.
4. Make a well in the center. Pour the chilled yeast mixture into the center.
5. Gently work into the dry ingredients.
6. Knead until smooth, about 2 minutes. Form the dough into a ball and rest it, covered, for 20 minutes in the refrigerator.
7. Roll out into an oblong about 3/8 inch thick.
8. Beat remaining butter until creamy.
9. Spread the butter onto 1/3 of the dough. Fold the dough in thirds, folding and rolling four times - as you would do for croissants.
10. Cover and chill for 2 hours.
11. Roll on a slightly floured surface to the thickness of 3/8 inch. Cut off any folded edges. Roll the dough first into an oblong, about 29 x 11 inches.
12. For Filling - Melt butter, add brown sugar and simmer for 2 minutes. Remove from heat and stir in figs, almond paste, cinnamon and nutmeg. Cool slightly.
13. Place filling onto oblong of dough. Continue rolling.
14. Bring the two ends of the roll together, using a little water for glue.
15. Place the ring on a greased baking sheet.
16. With floured scissors held perpendicular to the roll, cut bias gashes about 1 to 2 inches apart into the upper outer edges of the ring, to within 1 inch of the inner circle. Turn the partially cut slice flat onto the baking sheet.
17. Combine egg yolk with milk. Brush the surfaces of the ring with egg wash being careful not to brush the cut sections.
18. Cover with a cloth and let rise 25 minutes.
19. Preheat oven to 400 degrees. Bake for 25 minutes.

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