

Salty Cake With Dried Figs, Walnuts And Blue Cheese

Ingredients:

Difficulty: Easy

(makes 1 loaf, in a pan about 24x7cm)

5 dl (or 250 gr. or 2 cups) all-purpose flour*

1 tbsp baking powder

1 tsp salt**

1.8 dl (or 100 gr. or 3/4 cup) walnuts, roughly chopped

3 dl + 1 tbsp + 1 tsp (or 200 gr. or 1 1/3 cups) dried figs, roughly chopped

200 gr. blue cheese, roughly chopped in cubes

4 eggs

1.5 dl (or 1/2 cup + 2 tbsp) olive oil

1 dl (or 1/3 cup + 4 tsp) milk

1/2 dl (or 50 gr. or 3 tbsp + 1 tsp) plain yogurt

*You can convert this cake into gluten free by using the same amount of gluten free flour blend as all-purpose flour and adding 1 more eggs (so by using 5 eggs in total).

**Blue cheese is a pretty salty cheese so adjust this salt measurement according to your own taste.

Instructions:

1. Preheat the oven to 180C. Grease a 24x7cm loaf pan and cover 2 sides and bottom with a baking paper.
2. In a large mixing bowl, put flour, baking powder and salt and whisk it.
3. Add walnuts, dried figs and blue cheese and fold them so that all these ingredients are covered well with flour mixture. Set aside.
4. In another large mixing bowl, put eggs and whisk them well for about 20 seconds until they are a bit pale and that's it.
5. Add olive oil, milk and yogurt and whisk until they are all well mixed.
6. Pour the wet mixture into the dry mixture and fold until just the dry ingredients all evenly get wet.
7. Transfer the batter into prepared loaf pan and smoothen the surface a bit with a spatula (if you wish). Put in the oven, in medium rack and bake for about 45-50 minutes or until a toothpick inserted in the middle comes out clean. When it's ready and out of the oven, let it cool in the pan for about 15 to minutes and then gently take it out of the pan to let cool for half an hour more. After this, just slice it gently (I use a bread knife) and eat! Enjoy!