

Sweet Fig Bread

A moist and fluffy sweet bread that will get you hooked on your first bite

Author: Elisa | Inthekitchenwithelisa

INGREDIENTS

- 2 eggs
- 1 ripe banana
- 200g Greek yogurt (10% fat)
- 100g fig marmalade/jam/spread
- 100g dried figs
- 150g flour
- 100g almond meal
- 1/2tsp baking soda

- 100g icing sugar
- some blood orange juice
- some poppy seeds



DIRECTIONS

1. Whisk the eggs shortly with a fork in a medium bowl.
2. Mash the banana with a fork and add to the eggs. Mix shortly.
3. Add yogurt and fig marmalade and mix until combined.
4. Remove the stalks from the dried figs and cube them into medium sized cubes. You can leave them even bigger if you want, they give great structure to the bread and will look great once you will be cutting the bread.
5. Combine all dry ingredients and add to the wet ingredients. Swap the fork for a spatula and start folding the dry ingredients into the wet ingredients. Continue folding until you have no dry spots left.
6. Then butter a 23x13cm bread pan and pour the bread mix into the pan. Even out the top.
7. Bake the sweet fig bread in 180°C at the middle shelf of the oven for 50-60 minutes. Check with a toothpick if the bread is baked through.
8. Remove the bread from the oven and allow it to cool for 10-15 minutes before removing it from the pan. Then remove from the pan and allow to cool on a cooling rack until completely cooled.
9. To prepare the icing, press some blood orange juice and start adding it one teaspoon at a time to the sifted icing sugar and mixing in between. Add only as much blood orange juice as needed to get a thick but pourable consistency. (See video) If you have added too much juice and the icing gets too runny you can add some more icing sugar to make it thick again.
10. Ice the cooled bread with the blood orange icing and sprinkle some poppy seeds on top.