

# TE MATA FIGS

## Figs Jam Sandwich

### Ingredients

- ★ 4 eggs
- ★ 120g caster sugar
- ★ 1 tsp vanilla extract
- ★ 120g sifted flour
- ★ 250g Te Mata Fig Jam
- ★ 300ml cream, whipped
- ★ icing sugar, for dusting

### Method

Serves 6

Beat eggs, sugar and vanilla for at least 5 minutes until very thick, pale and creamy. Fold in flour and pour into the tin. Place in the oven and bake 10-15 minutes or until a skewer inserted into the middle of the sponge comes out clean. Remove from the oven and cool.

Cut in half and trim the edges so you have two rectangles of sponge the same size. Spread half of the sponge with jam and top with a layer of whipped cream. Place the other half of the sponge on top. Press down gently with your hand to make it stick.

Dust the top with icing sugar and reserve 30 minutes before serving in slices.