

Figgy Pudding

1/2 cup (1 stick) butter, at room temperature
2 eggs
1 cup molasses
2 cups dried figs (about 1 pound), stems removed, chopped fine
1/2 teaspoon grated lemon peel
1 cup buttermilk
1/2 cup walnuts, chopped
2-1/2 cups all-purpose flour
1/2 teaspoon baking soda
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
Garnish: Whipped cream

In an electric mixer, cream the butter until fluffy. Add the eggs and molasses and beat again. Add the figs, lemon peel, buttermilk, and walnuts. Blend 1 minute. Add the flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Blend until everything is incorporated. Grease and flour an 8 by 4-inch souffle dish and pour in the batter. Bake in a 325-degree F. oven for 1 hour, or until a toothpick inserted in the center comes out clean. Spoon the pudding out onto plates or cut it into wedges. Garnish with the whipped cream.