

## AMAZING FIG BREAD



### Ingredients

- 1 jar Just Jan's Kadota Fig Spread
- 1/2 cup honey
- 1/4 cup butter, softened
- 2 eggs
- 1/4 cup brown sugar
- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon cloves
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

### Directions

Preheat your oven to 350. Prepare a 9x5 loaf pan with non-stick spray or butter.

In a mixing bowl, cream together honey and butter. Add Fig Spread and eggs, and brown sugar. Mix until well combined.

In a separate bowl, combine flour, baking powder, cinnamon, ginger, cloves, baking soda and salt.

Slowly add dry ingredients to wet ingredients, in several batches, mixing until just combined.

Pour batter into loaf pan. Bake for 50-60 minutes, until the top is golden brown. Cool for 15 minutes, then run a knife along the edge to loosen. Turn out onto a cooling rack and let cool.