

## Fig Preserve Sheet Cake

2 C flour	1 tsp salt
1 tsp soda	1 ½ C sugar
1 C cooking oil	3 eggs
1 C buttermilk	1 ½ C fig preserves, mashed
	1 tsp vanilla

Preheat oven to 325°F. Mix flour, salt, soda and sugar together in mixing bowl. Add oil and beat well. Add eggs one at a time. Add remaining ingredients, mix well, and pour into a greased 9X13" pan. Bake at 325 for 45-50 minutes. Spread sauce on cake while still hot.

### Sauce

1 C chopped pecans	1 stick butter (½ cup)
1 C sugar	1 tsp vanilla
1 tsp flour	½ tsp soda
½ C buttermilk	

Dissolve soda in buttermilk. Mix all ingredients except pecans together and cook on stove about 3 minutes. Add pecans and stir well. Spread on cake while still hot.