Fennel Fig Quick Bread Recipe

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Ingredients

1 1/2 cups all purpose flour
1/2 teaspoon salt
1 tablespoon baking powder
1/2 cup sugar
4 large eggs
2/3 cup olive oil
1 tablespoon fennel seeds
2 cup chopped fresh figs

Directions

Preheat oven to 325°F. Butter and flour a 10-inch loaf pan.

In a medium bowl, whisk together flour, baking powder, and salt.

In a large bowl, beat eggs until loosened. Add sugar and beat (with an electric mixer if desired) until pale and foamy, about 2 minutes.

With beaters running, add olive oil and beat until combined. Stir in fennel seeds. Beat in flour mixture until just combined. Fold in figs.

Pour batter into prepared loaf pan and bake until golden and a cake tester comes out clean, about 45 minutes.