



Preheat oven to 300 degrees. Heavily grease and flour a 10-inch tube or bundt pan or two 9 x 5 x 3 " loaf pans.

In large bowl, with electric mixer at medium speed, beat butter until smooth. At low speed, add sugar gradually; beat in well. Clean beaters.

Blend in honey at low speed.

Add eggs one at a time, beating at medium-high speed after each addition.

In separate bowl, combine spices, baking powder, soda, salt and 3 1/4 cups of flour. Add to batter alternately with buttermilk.

Toss reserved 1/2 cup flour with raisins, figs, fruit and almonds. Gently fold fruit and nuts into batter, pour batter into pan, cut through with knife to distribute evenly.

Bake for about 1 1/2 hours or until done. Let cool in pan 30 minutes, then turn out on rack to cool completely.