

Easy plum cake

Source: Stephanie Alexander's Kitchen Garden Companion



**This recipe has been multiplied by 3 to make 3 cakes.

To make 1 at home, divide the recipe by 3

EQUIPMENT/ UTENSILS	INGREDIENTS
3 x cake tins Wooden spoon Mixing bowl Food processor 1 medium metal mixing bowl Measuring cups Citrus juicer Chopping board Paring knife	270g butter, softened, plus extra for greasing 3 cups plain flour 3 tsp cream of tartar 1½ tsp bicarbonate of soda a pinch salt 3 free-range egg 9 tbspl buttermilk (or milk with a squeeze of lemon juice to make buttermilk) 195g caster sugar 24 large ripe plums (preferably purple-fleshed, such as a blood plum), halved (using bridge technique), stoned and cut into 2-3 pieces Streusel Mixture 90g soft brown sugar 1½ tsp baking powder 1½ tsp ground cinnamon 1 cup plain flour 90g unsalted butter, chopped

METHOD:

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Preheat oven to 180C. Grease 3x 18 cm-square cake tin and line base with baking paper, leaving some overhanging to help ease cake out (it can't be inverted onto a cake cooling rack). Otherwise, grease a 20cm springform cake tin.

Sift flour, cream of tartar, bicarbonate of soda and salt into a bowl.

Whisk egg with 2 tablespoons of the buttermilk or milk.

Cream butter and sugar until pale and thick in a food processor. Tip in flour mixture and pulse to mix quickly. Add egg/buttermilk mixture and process just until you have a smooth batter; it should be a dropping consistency.

Divide batter into the 3 prepared cake tins and smooth the top. Press plum into batter in rows.

Scatter over streusel mixture. Bake for 35-40 minutes or until a skewer inserted in the edges comes out clean (it will still test soft in the middle where plum juice has oozed into cake batter).

Cool cakes in tin on a cake cooling rack until just warm. Lift cake out using overhanging baking paper to assist, then transfer to a plate. Carefully lift base of cake with wide spatula and ease paper out. Cut cakes into enough slices for everyone and serve.