

RECIPE FOR PLUM CAKE CLASS 61 (TESSA KIROS)

Ingredients

10-12 medium sized plums – about 900g
150g butter melted plus a little extra for greasing
3 eggs
1 teaspoon vanilla essence
150g caster sugar plus 2 tablespoons for sprinkling on top of cake
250g plain flour
1½ teaspoon baking powder
125ml milk
24cm x 6cm springform cake tin

Method

1. Pre-heat oven to 180C/160Cfan/Gas4.
2. Wash the plums and cut into halves or quarters, removing and discarding the stones.
3. Lightly grease cake tin with butter, then line with baking paper.
4. Put the eggs into a bowl with the vanilla, and 150g of the sugar, and whip until voluminous, pale and fluffy.
5. Add the sifted flour and baking powder and mix to incorporate.
6. Whisk in the melted butter and the milk.
7. Put a few plums onto the bottom of the cake tin and scrape the batter over them. Tip the remaining plums over the batter. Sprinkle the top with the remaining 2 tbsp of sugar.
8. It may be a good idea to place a spare oven tray under the cake tin to collect any spillage. Bake in a hot oven for about 1 hour or until the top is golden, a skewer inserted comes out clean and some of the plum juice has begun to caramelize. Leave it for a few minutes longer in the oven, if necessary.
9. Remove from the oven and cool before removing from the cake tin.
10. Sprinkle with icing sugar to serve.