**Plum cake**

****

**Ingredients**

∙ 175g softened butter

∙ 1 cup sugar

∙ 1 tsp vanilla extract

∙ 3 eggs

∙ 1.5 cups (225g) self-raising flour

∙ 1 tsp baking powder

∙ 4 ripe plums

∙ 2 tbsp brown sugar (for topping)

**Equipment Needed**

∙ Chopping board and non-slip mat

∙ Knife

∙ Measuring cups, spoons, and scales ∙ Large mixing bowl

∙ Small bowls for measuring ingredients ∙ Electric mixer

∙ Sieve

∙ Mixing spoon

∙ Spatula

∙ 18 x 28cm shallow log cake tin

∙ Baking paper

∙ Wire cooling rack

Notes:

∙ To make an apricot cake: substitute apricots for plums.

**Method**

∙ Preheat oven to 180 degrees and line cake tin with baking paper.

∙ Cut plums in half and remove pips. Slice plums into 1cm wide wedges, then set aside.

∙ Place butter, sugar and vanilla in the large mixing bowl. Beat with the electric mixer until light and fluffy.

∙ Add eggs one at a time and beat briefly.

∙ Sift flour and baking powder into the cake mixture.

∙ Mix using a spoon, until combined.

∙ Transfer mixture to lined cake tin, use the spatula to get all the mixture, and spread it evenly in the tin.

∙ Place sliced plums neatly on top of cake batter.

∙ Sprinkle the brown sugar evenly on top of the plums.

∙ Bake for approx. 45 mins or until a skewer comes out clean and the cake is browned on top.

∙ Cool in tin for 10 mins, then remove and allow to cool on wire rack (remove baking paper too).

Don’t forget to clean up! ☺

∙ Tip: break eggs one at a time into a separate small

bowl, in case any small pieces of shell get into the bowl.

bowl.

*Recipe credit: Surfside PS*

*Image credit: bbcgoodfood.com*