
Annabelle White's

Warm Danish Plum Cake



INGREDIENTS

For the cake

Caster sugar 200g

Self raising flour 150g

Baking powder 1 teaspoon

Butter 150g

Large eggs 2

Milk ½ cup

Vanilla essence 1 teaspoon

For the topping

Stoned prunes 10

Plums 4, stoned and quartered
(You can use imported plums or well drained canned plums)

Shelled walnuts or pecans 80g

Raw sugar 60g

Cinnamon 1 teaspoon

Butter 40g

METHOD

1. Preheat oven to 160°C and butter a 26 cm non-stick springform cake tin.
2. In a food processor, place sugar, flour and baking powder and 'pulse' for a few seconds to aerate. Add the butter, eggs, milk and vanilla and process until the batter is smooth – about 20 seconds, scraping down the sides of the bowl.
3. Pour the batter into the cake tin, then dot with prunes and plum pieces. Mix together the walnuts, sugar and cinnamon and sprinkle this mixture over the fruit. Dot with butter.
4. Bake at 160°C fan bake for one hour or until golden brown and crisp.

To serve

Serve warm with a little unsweetened yoghurt, flavoured with nutmeg if you like.