

FRESH PLUM CAKE

Ingredients

150g/5½oz butter
150g/5½oz unrefined golden caster sugar
3 large eggs
75g/3oz plain flour
1½tsp baking powder
100g/3½oz ground almonds
50g/2oz shelled walnuts, chopped
16 plums, stoned and quartered

Method

1. Set oven at 180C/355F/Gas 4. Line base of square 20cm cake tin, about 6cm deep, with baking parchment.
2. Beat butter and sugar until really pale and fluffy. A food mixer is far more efficient than your hand! Halve plums, remove stones and cut again for quarters. Break eggs into bowl, beat lightly with fork, add bit by bit to butter and sugar. Sift flour and baking powder together, fold gently into mixture, with spoon rather than food mixer. Fold in ground almonds. Chop walnuts to size of small gravel and fold in.
3. Scrape mixture into lined cake tin. Place quartered plums on top – precision not necessary as they will sink into cake as they cook. Bake 40-45 mins. Test with skewer, if cake is cooked it will come out clean. Remove from oven when cooked and leave to cool in tin for 15mins before turning out.