

## Plum Cake

**Season:** Summer

**Type:** Dessert

**Serves:** 32 tastings

**From the garden:** Plum



<b>Equipment:</b>	<b>Ingredients:</b>
Kitchen Aid mixer Kitchen scale Chopping boards and knives Measuring cups Measuring spoons Deep baking tray x 1 Baking paper Serving plate x 5	310g butter (softened using microwave) 1 <sup>3</sup> / <sub>4</sub> cups sugar 2 <sup>1</sup> / <sub>2</sub> cups plain flour 2 <sup>1</sup> / <sub>2</sub> teaspoons baking powder 5 eggs 3 tablespoons water  10 plums (roughly chopped)

### What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all ingredients **except** plums into the Kitchen Aid mixing bowl.
4. Beat until light and fluffy, about 5 minutes.
5. Pour cake mixture into a lined baking tray, spread it evenly.
6. Sprinkle with chopped plums.
7. Bake in the oven for 20 minutes or until golden brown.
8. Cut the cake into 32 pieces.
9. Serve into 5 serving plates.

**Notes:** Other stone fruits can be used to substitute plum in this recipe. Berries are great option too but sugar amount might need to be adjusted depending on the type of fruits used.