**Plum and Nectarine Cake**

Serves: 32 tastings

*From the garden*: plums and nectarines

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**Equipment:**
- Large bowl
- Medium bowl
- Sieve
- Wooden spoon
- Chopping boards and knives
- Measuring spoons
- Measuring cups
- Baking tray

**Ingredients:**
- 2 cups plain flour
- 2 teaspoons baking powder (sieved)
- 1 cup sugar
- 4 eggs
- \(\frac{3}{4}\) cup canola oil
- \(\frac{3}{4}\) cup Greek yoghurt
- 2 teaspoons vanilla
- 5 plums (roughly chopped)
- 3 nectarines (roughly chopped)
- Some icing sugar for dusting

**Method:**
1. Heat oven to 180°C.
2. Line a baking tray with the non-stick baking paper.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the eggs, oil, yoghurt and vanilla in a medium bowl and stir until combined.
5. Put the flour, baking powder (sieved) and sugar in a large bowl.
6. Add the egg-yoghurt mixture into the flour mixture and stir until evenly mixed.
7. Pour cake mixture into the lined baking tray, spread it evenly and sprinkle with chopped fruits.
8. Bake in the oven for 15 minutes or until golden brown.
9. Cut the cake into 32 pieces.
10. Serve into 5 serving plates.