



PLUM CAKE

Ingredients to make 2 small cakes or one big one around 9" x 9"

*125g warm water
5g dried yeast or 10g fresh yeast
200g strong white flour
200g wholemeal flour
200g plain yoghurt or sour cream
100g butter plus some to grease the tin/ovenware dishes
1 egg
150g sugar in the dough
zest and juice of half a lemon
10g salt
plums washed, halved and pitted, around 450g
50g sugar on the plums
1/2 teaspoon ground cinnamon*

Method (approx end to end)

Combine the yeast with the warm water and set aside.
Mixing the flours, sugar, salt in a bowl approx 2 litre size.
Cut the butter into small pieces then rub the into the flour mixture.
Add the sour cream or yoghurt, egg, lemon zest plus juice and the yeast to the flour and beat energetically for 3 or 4 minutes.
Cover the bowl with a tea towel and set aside to rise for 90 minutes.

Grease the tin/dish(es), lay the plums cut-side down over the bottom then sprinkle with the second lot of sugar and cinnamon to taste.

Spoon the dough over the plums and leave to rise for 60 mins in a warm place, covered
Preheat oven to 180° C.

Bake for 50 minutes, until golden and cracked on top. You may need to turn the dish round to make sure the top browns evenly.

Remove from oven, leave it to cool for 5 minutes then loosen edges with a knife and turn out onto a plate, plum side up.

Serving

Serve warm or cold with cream or plain yoghurt.