Plum Cake

SERVES: 8 | TOTAL TIME: 1 HOUR

INGREDIENTS

- 200 g soft butter
- 165 g (¾ cup) caster sugar
- 4 medium eggs
- 1 tsp vanilla extract
- 125 g (⅔ cup plus 1 tbsp) plain flour, sifted
- 100 g (⅔ cup) self-raising flour, sifted
- Pinch of salt
- 12 sweet plums (blood plums are great)
- Icing sugar for dusting

DIRECTIONS

1. Preheat oven to 180ºC.
2. Cream butter and sugar until light and fluffy. Add eggs, one at time, allowing each one to be incorporated well. Add vanilla, sifted flours and salt together and stir in until well mixed.
3. Spoon into a greased and lined 23 cm spring form tin. Cut fruit in half, remove stones and arrange on top of cake mixture.
4. Bake in preheated oven for 30 to 35 minutes. Check cake is cooked by inserting skewer. If skewer comes out clean, it's cooked, if not cook for a further 5 minutes and try again.
5. Allow to cool. Dust with icing sugar to serve.

The **BARN** *Recipe*