

# Queen Garnet plum & almond cake

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10-12 serves

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if you have some soft plums you need to use up, this is the perfect recipe! We used our delicious Queen garnet plums in this cake as it makes for the perfect dessert plum, The vibrant colour and sweetness of this plum can elevate any cake!

## What you will need

4 Plums (QG used in this recipe)  
3/4 cup of all purpose flour  
1/4 cup almond flour  
2/3 cup of caster sugar  
160 ml of butter (softened)  
2 tbs of milk  
2 large eggs  
1 teaspoon of baking powder  
1 teaspoon of vanilla extract  
1/4 cup sliced almonds  
pinch of salt  
icing sugar to finish



## How to make it

- Start by slicing your plums really thin
- Add butter and sugar to a stand mixer and beat with the whisk attachment for 5 minutes or until it becomes light and fluffy
- Add in baking powder and a pinch of salt and keep mixing
- Add in 1 egg at a time until all combined
- Then add in the milk and vanilla to the mixture and mix until combined
- Gradually add in the flour and add some of the slices plum to the mixture
- Grease a cake tin with butter, add batter and layer the sliced plums in the middle. Finish with a layer of batter and sliced almonds
- set the oven to 180 degrees and bake the cake for 50 - 60 minutes (or stick a knife in the middle of the cake to see if cooked through)
- Wait for cake to cool down and then sift icing sugar on top