

Fresh plum cake

Delicious as a pudding with cream. This freezes well and improves if kept for a couple of days in a cool place.

Ingredients

- 12oz self-raising flour
- 1tsp salt
- 1tsp cinnamon
- 6oz block margarine
- 3oz Traidcraft muscovado sugar
- 3oz Traidcraft sultanas
- 3 eggs
- 1lb fresh Victoria plums
- 7oz golden syrup
- Topping: 2tbs muscovado, 1tsp cinnamon

Method

1. Grease and line an 8 inch round deep cake tin.
2. Sift together flour, salt and cinnamon.
3. Rub flour into margarine and stir in sultanas and sugar.
4. Halve the plums, remove the stones, put aside 10 halves and chop the rest finely.
5. Beat together the syrup and the eggs.
6. Mix the chopped plums the flour mixture and the egg mixture, spoon into prepared tin.
7. Arrange half plums on top skin side down.
8. Mix cinnamon and muscovado and sprinkle over the top.
9. Bake 2 hours at gas mark 4 / 180°C / Aga baking oven.
10. Leave in tin till completely cold

Thanks to Fair Trader Kate Harvie for the recipe.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)