

Upside down Plum Cake

Ingredients: Topping: 4 tablespoons butter ¼ brown sugar 10 stone fruits 1/3 cup unsalted butter 2/3 cup castor sugar 2 eggs 1 teaspoon vanilla 1 2/3 cup plain flour 2 teaspoon baking powder ½ teaspoon salt 2/3 cup milk	Equipment: 30cm Cake tin Measuring cups and spoons Green Chopping board Large kitchen Knife Small saucepan Wooden spoon Whisk Medium mixing bowl Electric mixer Rubber spatular
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Method:

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| <p>1. Preheat oven 180c. Wash fruit and slice in half removing the stone. To make topping: In a small saucepan melt butter and brown sugar over low heat, stirring constantly until the sugar is dissolved. Pour the butter mixture into a 30cm cake tin, spreading it evenly with a rubber spatula. Distribute the fruit over the butter and set aside.</p> <p>2. Using an electric mixer, place butter and sugar in the mixing bowl. Beat the butter and sugar together until smooth. Beat in the eggs and vanilla gradually until smooth.</p> <p>3. In a medium bowl, stir the flour, salt and baking powder to</p> | <p>4. Alternately beat the dry ingredients and milk into the egg mixture by thirds to create a batter. Pour the batter over the fruit and spread it evenly with a rubber spatula. Bake for 30- 40 minutes, or until a skewer inserted in the centre comes out clean. Let set in the pan for about 2 minutes. Place a serving plate over the top of the cake and holding it firmly, turn the cake upside down to reverse it on the plate. Should any topping stick to the bottom of the pan, simply use a knife to remove it and add it to the top of the cake.</p> |
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combine.	
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