

CHOCOLATE, ALMOND AND PLUM CAKE



Serves 10



Prep Time 20 minutes



Cook Time 50-55 minutes



INGREDIENTS

- 850g can **Wattie's Black Doris Plums in Syrup**
- 175g butter, softened
- 1 cup soft brown sugar
- 3 eggs
- 1 cup flour
- 1 ½ tsp baking powder
- ¼ cup cocoa
- 1 cup ground almonds

METHOD

1. Preheat oven to 180°C (conventional bake). Grease and line the base of a 23cm loose bottom cake tin with baking paper.
2. Drain **Wattie's Black Doris Plums**. Cut plums in half and remove the stone. Cut half of the plum halves into pieces. Place plums on a tray lined with paper towels to absorb any excess syrup.

- ½ cup dark chocolate bits
 - Icing sugar
3. Beat butter and brown sugar until light and fluffy. Beat in eggs one at a time. Sift flour, baking powder and cocoa into the creamed mixture and gently fold in with the ground almonds, dark chocolate bits and plum pieces.
 4. Spoon the mixture into the prepared tin. Smooth the top with the back of a spoon. Gently press remaining plum halves, cut side up onto the cake mixture. Bake for 50-55 minutes until cake is cooked. A skewer inserted into the middle of the cake will come out clean when the cake is cooked. Leave in the tin for 10 minutes before transferring to a cake rack to cool. When cold dust with icing sugar to serve. Serve with whipped cream or Greek yoghurt on the side.

TIPS

Replace ground almonds with ground hazelnuts if wished.