



Seasonal Recipes from Fountains Abbey

September Seasonal Recipe

Upside Down Plum Cake

Ingredients

- 225g soft dark brown sugar
- 225g margarine
- 250g self raising flour
- 30g ground almonds
- 6 eggs
- 300g plums
- 1tsp baking powder

Method

1. Line the base of a 20cm cake tin. Sprinkle some of the sugar over the base of the cake tin. Pre-heat oven 150oC
2. Half the plums and remove the stones and lay flat side down over the base.
3. To make the sponge batter, beat the margarine and sugar together until light and fluffy.
4. Add the eggs one by one, mixing well between each addition.
5. Finally, add the almonds, flour and baking powder and mix to combine.
6. Pour over the plums and bake for approx 50 minutes or until the sponge is springy when touched.