



Plum cake -



60 minutes

Recipe by Raema Hughes

INGREDIENTS

- 150g caster sugar
- 115g butter at room temperature
- 140g plain flour
- 1tsp baking powder
- 2 eggs
- Pinch salt
- 12 plums, pitted and halved
- 1tsp cinnamon
- 1-2 tbs caster sugar for sprinkling.

DIRECTIONS

1. Preheat oven to 180 degrees.
2. Beat sugar and butter until light and fluffy.
3. Mix flour and baking powder and sift into creamed mixture.
4. Beat in eggs and salt. Mix well.
5. Pour batter into greased 26cm springform tin.
6. Top with plums, cut side up and sprinkle with extra caster sugar and cinnamon.
7. Bake in pre-heated oven on lowest shelf for 40-50 minutes.
8. This cake is delicious served warm with cream or ice cream. It also freezes well.
9. Any stone fruit can be used including canned fruit.



Sundays
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Stone fruit clafoutis



70 minutes

Recipe by Raema Hughes

INGREDIENTS

- 450g stone fruit (plums, nectarines, apricots, or cherries)
- 1tbs caster sugar
- 4 eggs
- $\frac{1}{2}$ cup (110g) caster sugar extra
- $\frac{3}{4}$ cup (185ml) milk
- $\frac{2}{3}$ cup (100g) SR flour
- 1tsp vanilla paste
- 30g butter, melted
- Icing sugar to dust
- Ice-cream to serve

DIRECTIONS

1. Preheat oven to 180C.
2. Halve the fruit, remove and discard stones.
3. Grease a 5cm deep 17cm pie dish.
4. Sprinkle evenly with caster sugar and shake out any excess.
5. Place the fruit, cut side up, in the prepared dish.
6. Whisk the eggs, extra caster sugar and milk in a bowl.
7. Add the flour, vanilla and melted butter then whisk to combine.
8. Pour the eggs into the prepared dish.
9. Bake for 40-45 minutes or until the clafoutis is puffed and golden.
10. Set aside for 5 mins to cool slightly.
11. Dust with icing sugar and serve with ice-cream.



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