

# Denbigh Plum<sup>Δ</sup>, almond and ginger cake



Serves 8 | Prep 20 minutes | Cook 50 minutes

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## Ingredients

125g butter, softened, plus extra for greasing  
125g dark, soft sugar  
2 large eggs  
100g self-raising flour, sifted  
1 orange  
50g ground almonds  
3 tsp ground ginger  
5-6 medium-size Denbigh Plums, halved and stoned  
1 tbsp honey

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## Method

- 01 Preheat the oven to 180°C /Gas 4. Grease and line the base of a deep 20cm sandwich tin.
- 02 Beat together the butter and sugar until light and creamy. Add one egg and beat well, then add a spoonful of flour as you beat in the second egg.
- 03 Using a metal spoon, gently fold in the rest of the flour, ground ginger, orange zest and ground almonds. If the mixture is too stiff, add the juice of the orange to make a dropping consistency.
- 04 Pour the mixture into the cake tin and level with the back of a spoon. Push the plums into the mixture, skin side down. Bake for 40 - 50 minutes or until a skewer inserted into the centre comes out clean.
- 05 To glaze the cake, melt the honey in a pan and brush on top of the cake. Garnish with split almonds if you wish.

