

Courtesy of The Red Cross – Please Donate



Vanilla Plum Cakes

spray oil

1 vanilla pod

200g butter, softened

1 cup caster sugar

3 eggs

2 cups self-raising flour

½ cup each: sour cream, milk

¼ cup brown sugar

6 fresh plums, halved, stoned and thinly sliced

1. Preheat the oven to 180°C. Spray 2 x 6-hole mini loaf pans with oil.
2. Split the vanilla pod lengthways and remove the seeds by scraping them out with a knife. Place the seeds in a mixing bowl with the butter and sugar. Cream the mixture with an electric beater until light and fluffy.
3. Add the eggs, one at a time, beating well after each one. Sift the flour and add it to the creamed mixture alternately with the sour cream and milk, folding together gently.
4. Sprinkle a teaspoon of the brown sugar over the base of each pan hole. Arrange slices of plum on top, then spoon in the cake mixture.
5. Bake for 15 minutes or until a skewer inserted into the centre of a cake comes out clean. Cool cakes for 2-3 minutes in the pan before turning them out on to a wire rack.

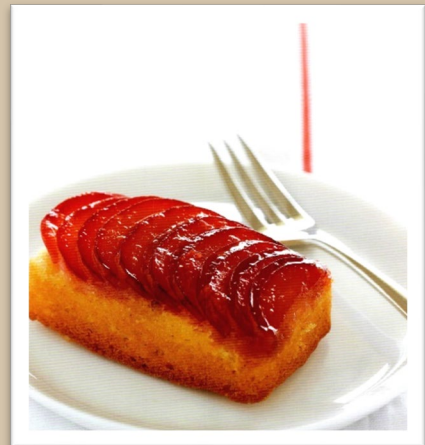
Makes 12.



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Until then, please enjoy & feel free to share this selected recipe

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