PLUM CAKE

Equipment Required

Wooden spoon

Small bowl

Medium bowl

Mixing bowl and paddle

Fine mesh Sieve

Muffin tray x3

**Ingredients**

300 g butter

1 1/3 cup sugar

6 eggs

1 tsp vanilla extract

1 1/3 cup plain flour

﻿﻿1.5 cup self-raising flour

﻿﻿1/2 tsp salt

﻿﻿10-12 blood plums

﻿﻿3 tbs icing sugar

**Method**

1. Preheat oven to 180C.
2. Count out 30 cupcake cases into muffin tins.
3. Cream butter and sugar until pale and creamy.﻿﻿Crack eggs and one at a time add them to the batter, beating well after each addition.

﻿﻿5. in the vanilla extract.

6. Sift fours and salt together.

7. Beat flour into batter until well mixed. Pour mixture into prepared patty pans.

8. Cut fruit around circumference, twist apart and remove stone. Cut each half into 3 pieces.

9. Arrange fruit cut side up on top of cupcakes.

10. Bake for 30 minutes until a skewer inserted in the centre comes out clean.

11. Remove from oven and let cool on cooling racks before dust a little with icing sugar before serving.