

total bakeover

plum streusel cake

100g cold unsalted butter, chopped
1 cup (220g) coconut sugar
2½ cups (400g) spelt flour
4 eggs
200ml melted coconut oil, cooled
2 tsp vanilla extract
2 tsp ground cinnamon
2 tsp baking powder
800g blood or other red plums,
stones removed, quartered
Unrefined icing sugar (optional), to dust

Preheat the oven to 180°C. Grease a 20cm x 30cm slice pan and line with baking paper.

To make the streusel topping, place the butter, ½ cup (110g) sugar, ½ cup (80g) flour and ¼ tsp salt in a bowl. Using your fingertips, rub in the butter until the mixture resembles coarse crumbs. Chill until ready to use.

Place the eggs and remaining ½ cup (110g) sugar in the bowl of an electric mixer and beat for 10 minutes or until pale and doubled in size. With the motor running, add the oil in a thin, steady stream until well combined. Fold in the remaining 2 cups (320g) flour, then fold in the vanilla, cinnamon and baking powder. Pour the batter into the prepared pan, top with plums, then scatter over the streusel topping. Bake for 40-45 minutes until golden on top and a skewer inserted into the centre comes out clean. Dust cake with icing sugar, if using, to serve.

SERVES 6-8