

## Plum cake - a recipe by Hans Haas



Plum cake is a classic in late summer through to autumn – an absolute must!  
Locally-grown plums are available from July to October.

With this recipe you will make an especially moist plum cake.

### Ingredients for a small baking tin, c. 8 portions:



3 eggs

- 400 g butter
- 300 g sugar
- 300 g walnuts, ground
- Peel of ½ lemon
- ½ tsp cinnamon
- 200 g wholemeal flour
- 500 g plums, halved and stoned

Icing sugar

**Tips from Hans Haas:**

- Whipped cream is the perfect accompaniment.
- Can be kept in the fridge for a few days. Suitable for freezing.

**Preparation** (c. 80 minutes including 45 minutes baking in the oven):



Beat the egg and soft butter in a mixing bowl until creamy, and then gradually add the sugar a little at a time.

Add the grated lemon peel and cinnamon.



Take the mixture out of the machine and carefully fold in the flour and nuts.

Spread the mixture in a greased baking tin and place the halved and stoned plums on to the mixture.



Sprinkle with some cinnamon, if you like.

Bake in a pre-heated oven at 160°C for approximately 45 minutes until golden brown.



Dust the cake after baking with icing sugar.

Bon appetit!

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