

Plum and Raspberry Cake  
from PINK

By Nicola Pace

It will take 25 minutes to prepare and the cooking time is 1 hour and its so good, its almost better the next day.

This recipe will serve 8 - 10 servings.

**Ingredients**

12 ozs of butter, preferably unsalted

12 ozs of sugar

6 eggs

16 ozs of gluten free flour plus 4 tspns of gluten free baking powder, sifted

1 - 2 tspns of Vanilla extract

1 lemon rind

7 - 8 ripe but firm plums, peeled and chopped into halves or quarters

175 grams of frozen raspberries

**For the Topping**

2 tbsps brown sugar

2 tspns of cinnamon

**Method**

1 Preheat the oven to 150oF for a fan oven, add 10 minutes for a conventional oven and +20oF.

2. Grease an 11inch (28cm) flan dish with a little butter.

3. In a bowl cream the butter and sugar well with an electric mixer.

4. Fold into the bowl the eggs and flour alternately, making sure all the flour is mixed in well.

5. Then add the vanilla essence/lemon rind and spoon the mixture into the prepared flan dish.

6. Now place all the plums on top of the mixture and put the dish in the oven.

7. After 20 minutes, remove the flan dish from the oven and place the raspberries on top.

8. Now sprinkle with brown sugar and cinnamon.

9. Place the dish back in the oven and cook for around another 40 minutes, until the cake is firm.

10. Serve with cream or ice cream or just on its own as a cake.