



FRESH AS^o
EVERYDAY GOURMET RECIPE

Mini Plum and Yoghurt
Cakes with Plum Glaze

Mini Plum and Yoghurt Cakes with Plum Glaze

Ingredients

4 fresh large dark plums or 180g canned plums
180g unsalted butter, softened
1 1/4 cups caster sugar
4 large eggs
1 cup plain unsweetened yoghurt
2 cups all-purpose flour, sifted
1/2 tsp baking soda
Fresh As Plum Slice (to serve)

Plum Glaze

1 1/2 cups icing sugar, sifted
30g Fresh As Plum Powder
2 tbsps boiling water

Method

Preheat oven to 180°C / 350°F / Gas mark 4. Grease and lightly dust with flour 12 x mini cake pans. Strain juice from canned plums, if using. Remove the stones from the plums and cut flesh into small cubes.

Place butter and sugar in a bowl and beat with an electric mixer until pale and creamy. Beat in eggs, one at a time. Stir in yoghurt. Stir in flour and baking soda. Spoon a little mixture into each cake pan. Cover with a few plum cubes. Top with remaining cake mixture to cover plums. Bake for 25-30 minutes or until a skewer inserted in the centre of one cake comes out clean. Cool in the pans for 30 minutes before inverting and removing to a wire rack to cool completely.

To make Plum Glaze, combine icing sugar and plum powder in a bowl. Mix in just enough boiling water to combine into a smooth, flowing consistency. Immediately drizzle glaze over cakes. Leave at room temperature for 30 minutes to set.

To Serve

Crumble a few pieces of Fresh As Plum Slice on top of the cake
Serves 12

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