

















Plum Cake






1.  Weigh 150g  sugar  into a .





2. Add  115g  butter and   mix  well.

3. Add 2  eggs and   mix  well.

4.  Weigh 140g  flour and put into the  bowl and   mix.

5.  Pour mixture  into  the  cake tin.

6.  Cut 4 or 5  plums in  half. Remove the  stone. .

7.  Place the  plums on top of the  cake. .

8.  Bake in  oven for  30 mins.

