Plum Pudding Cake

Ingredients

- 125g plain flour
- ½ lightly heaped tsp baking powder
- ½ level tsp bicarbonate of soda
- ½ lightly heaped tsp ground cinnamon
- ½ lightly heaped tsp ground ginger
- 100g golden syrup
- 1 heaped tbsp thick honey
- 63g butter
- 63g light muscovado sugar
- 175g plums
- 1 large eggs
- 120ml milk

For the spicy plum jam topping

- 2 plums
- ½ tablespoon light muscovado sugar
- ½ tablespoon butter
- ½ tablespoon syrup from a jar of stem ginger

(divided by 2)

Method

Set the oven to 180C/350F/Gas 4. Use baking parchment to line a 24cm/9½in square cake tin or baking dish.

Sift the flour, baking powder, bicarbonate of soda, cinnamon and ginger into a bowl.

Mix golden syrup, honey and butter very gently. Stir in the muscovardo sugar.

Halve the plums and remove the stones.

Break the eggs into a bowl, pour in the milk and mix.

Pour the golden syrup mixture into the flour and mix.

Pour in the egg and milk and continue stirring.

Tip the mixture into the lined cake tin, drop in the plums and bake for 30-35 minutes.

Now for the topping; halve and de-stone the plums and add to the same pan as you cooked the syrup and honey. Add the sugar, butter and the syrup from a jar of crystallised ginger. Cover and leave to cook down.