



PLUM BROWNIE

Cheap and easy to grow in a cottage garden, plums were a popular choice for dessert.

INGREDIENTS

60 g soft butter
380 g brown sugar
2 eggs
1 tspn vanilla essence
300 g (2 cups) plain flour
1 tspn bicarbonate soda
2 tspns cinnamon
1/2 tspn ground nutmeg
1/2 tspn ground all spice
pinch of cloves
1 cup (250 ml) sour cream or thick Greek yoghurt
rind of 1 lemon finely grated
500 g raw blood plums, including skin,
diced into 1 cm chunks
icing sugar to serve

METHOD

1. Grease and line a baking pan roughly 28 x 18 cm (11 x 7 inch).
2. Set oven to 175C.
3. Beat butter and sugar until combined, adding one egg at a time and beating well.
4. Add vanilla extract and mix well.
5. Sift together flour, bicarbonate soda and spices.
6. Fold flour mix into egg mixture in 2 lots, alternating with combined sour cream or yoghurt and grated lemon rind.
7. Fold in plums and mix softly.
8. Spoon mixture into a well-greased pan.
9. Bake at 175C for 75 minutes, or until cooked when tested with a skewer.
10. Cool in pan.
11. Serve sprinkled with icing sugar.