

Plum and Yoghurt Cake

Ingredients;

170g/6oz soft butter or margarine

170g/6oz caster sugar

1 orange zested and juiced

75g /2.5oz natural yoghurt

3 large eggs

1 tsp vanilla essence

1 punnet of plums

Method;

1. Preheat oven to 170 C / Gas mark 3. Line a 9'inch tin with parchment paper.
2. Cream the butter and caster sugar together till light and creamy.
3. Add in eggs 1 at a time and mix thoroughly.
4. Fold in flour gently.
5. Next add in yoghurt, orange juice and zest.
6. Place mixture into the lined tin and level out.
7. Arrange the sliced plums in a circle on top.
8. Bake for 50-60 minutes until cake is cooked and a skewer comes out clean.