

# Plum Crumble Cake



**Serves 12**

**Prep 20 mins**

**Cooking 40 mins**

**Easy**

## **Ingredients**

150g butter, at room temperature  
200g soft brown sugar  
3 medium eggs, lightly beaten  
100g sour cream  
300g self-rising flour  
6 plums, stoned & cut into wedges  
50g Demerara sugar

1. Preheat oven to 180°C (160°C fan) mark 4 and line a roughly 20.5cm x 30.5cm roasting tin with baking parchment. Put 100g of the butter into a bowl with the soft brown sugar and beat together with a handheld electric whisk until pale and fluffy, about 3min. Whisk in the eggs and sour cream, then use a large metal spoon to fold in 200g of the flour. Spoon mixture into prepared tin, level surface, then lay over the plum wedges.
2. In a separate bowl, rub the remaining butter and flour together to make a crumble mixture and stir in the Demerara sugar. Sprinkle the mixture over the cake, then bake for 40 min or until golden and a skewer inserted into the centre comes out clean. Serve warm or at room temperature with ice cream or custard, if you like.