

Plum, Blackberry and Honey Cake

Ingredients:

3-6 plums

125g butter, softened

½ cup raw sugar

¼ cup honey

1 tea spoon cinnamon

2 eggs

1 ½ cups wholemeal flour

¼ cup milk or water

80g fresh or frozen black berries, halved

Honey, extra, to drizzle

What to do:

- 1) Pre heat oven to 180c grease and line small cake tins.
- 2) Halve plums, remove stones and slice thinly.
- 3) Beat butter, sugar, honey and cinnamon with an electric mixer until pale and creamy.
- 4) Add the eggs, 1 at a time, beating well in between.
- 5) Add flour and milk/water in alternating batches.
- 6) Spoon mixture into prepared tins and smooth the surface.
- 7) Arrange plums and blackberries over the top.
- 8) Bake for 20mins or until a tester comes out clean.