

- Breakfast cake with Apples and Plums -

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serves **15** and ready in about **1h20min**
Prep time: **20** minutes, bake: **60** minutes

Shopping LIST:

280g flour, **1 ½ tsp** baking powder, **¼ tsp** salt. **190g** ripe apples (peeled, core and cut into pieces), **190g** ripe plums (peeled, stone and cut into pieces), fresh juice from **½ orange**. **35g** brown sugar, **1 ½ tsp** ground nutmeg, **1tsp** ground cinnamon, **120g** softened butter, **200g** cream cheese, **150g** sugar, **1tsp** vanilla essence, **2** large eggs. *icing sugar* to sprinkle.

Method:

- Heat oven to **160°C** fan. Grease and flour a deep **25cm** springform cake tin.
- Mix together **280g** flour, **1 ½ tsp** baking powder and **¼ tsp** salt in bowl. This is the dry mixture.
- In another bowl, mix **190g** ripe apples (peeled, core and cut into pieces), **190g** ripe plums (peeled, stone and cut into pieces) with the strained fresh juice from **½** orange.
- Mix **35g** brown sugar with **1 ½ tsp** ground nutmeg and **1tsp** ground cinnamon. Add the mix in the apples and plums bowl and combine.
- In a separate bowl, use a hand mixer “on a medium speed” and mix: **120g** softened butter, **200g** cream cheese, **150g** sugar and **1tsp** vanilla essence until a thin and fluffy cream is obtained. While mixing, add *one by one*, **2** large eggs. Now incorporate *in two or three stages* the dry mixture, continuing to use the mixer.
- With a spatula, stir to combine the apples and plums, then scrape into the tin.
- Bake for **60** mins until a skewer poked in comes out clean. Cool in the tin for **5** minutes.
- Remove the cake from the tin, then place the cake on a wire grill and let it cool. Once cool, sprinkle icing sugar all over the cake and serve.

"bon appétit"

