



Posted on 7 March 2019

by Liz Robb

A lovely comforting pudding, with juicy red plums under a light sponge with a

crunchy demerara topping.



Ingredients

500g ripe plums
2 tablespoons of sugar*
1-2 tablespoons of water
150g softened butter
110g golden caster sugar
2 large eggs
120g self raising flour
1 heaped teaspoon of baking powder
2 teaspoons of demerara sugar

Servings

4

Person

Preparation

- 1 Halve and stone the plums and place them in a saucepan. Add 2 tablespoons of sugar, more if you like the plums sweeter, and 1-2 tablespoons of water. Simmer gently together, stirring occasionally, until the fruit is just cooked through.
- 2 Preheat the oven to 190 degrees or 170 degrees fan oven.
- 3 To make the sponge, beat the softened butter and the caster sugar together. Once well mixed, beat the eggs in a small bowl then add gradually and beat in.
- 4 Sift the flour and baking powder together into a separate bowl, add a little at a time and fold into the mixture until it is all incorporated.
- 5 Tip the cooked plums into a deep ovenproof dish, not too big, and then spoon the sponge mixture on top. Spread so that it is level and then sprinkle on the demerara sugar.

- 6 Bake for 30–35 minutes, until the sponge is risen and cooked and the top is a light golden brown. Serve with ice cream, cream or custard.

Cooks Note

* I like to reduce the sugar content wherever possible and so I used Stevia instead of sugar to sweeten the fruit; it still tasted good!
