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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!