

Summer plum loaf

(MAKES 1 medium cake)

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Ratings: No ratings yet



Ingredients

250 g	Ricotta cheese
150 g	Butter, at room temperature
1 cup	Caster sugar
3	Eggs
1 tsp	Vanilla extract
1	Lemon, finely grated zest
2 cups	Flour
2 tsp	Baking powder
¼ cup	Milk, combined with 1/2 tsp baking soda
300 g	red-fleshed plums, (6-8) stoned and cut into 8 wedges
¼ cup	Raw sugar
1 tsp	Mixed spice

Lemon drizzle icing

1 cup	Icing sugar
1 Tbsp	Lemon juice
1 Tbsp	Water

Directions

1. Preheat oven to 160°C fanbake. Grease the sides of an 8-cup loaf tin and line the base with baking paper.
2. Beat together ricotta, butter and sugar until light and fluffy. Beat in eggs one at a time, then vanilla extract and orange or lemon zest.
3. Mix in flour, baking powder and milk mixture until evenly combined.
4. Spoon half the batter into prepared tin and smooth the top. Arrange half the plum wedges evenly over the top. Mix sugar with spice and sprinkle half over the plums. Cover with remaining batter, smooth and arrange remaining plums on top. Sprinkle with remaining sugar and spice mix.
5. Bake until the loaf is risen and set and a skewer inserted into the centre comes out clean (1½ hours). Allow to cool fully in the tin before turning out.
6. To make lemon drizzle Icing, mix ingredients in a small jug. Drizzle over the cooled loaf.

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