

Rich Plum Slice

By Chelsea Sugar

Prep time **12 minutes**

Cooking time **30-45 Mins**

Serves

Makes 20

Ingredients

Base

125g butter

1/2 cup Chelsea white sugar

1 egg

grated rind 1 lemon

2 cups self-raising flour

1 x 425g can whole plums in syrup

Topping

60g butter

4 tablespoons Chelsea white sugar

6 tablespoons flour

Method

Base:

Cream butter and sugar. Add egg, grated lemon rind and flour and mix well. Pour into well-greased or paper-lined slice or sponge-roll tray and spread out evenly. Cut plums in half and remove stones. Arrange plum halves over pastry base, pressing gently into the mixture.

Topping:

Mix together all the topping ingredients then sprinkle over plums. Bake for 30-45minutes at 180°C. Cool in tin before cutting into slices.

