**MARTA KARCZ’S PLUM, CASHEW AND COCONUT TRAYBAKE**

**INGREDIENTS**

Serves 10

*Spiced plums:*

8-7 large plums (e.g. Victorias), quartered

2 tbsp honey

1/4 tsp ground cinnamon

1 plump cardamom pod

*Cake:*

180 g plain flour

1 tsp baking flour

1/2 tsp ground cinnamon

1/4 tsp ground ginger

generous pinch of salt

120 g butter, softened

120 g golden caster sugar

2 large eggs

100 ml sour cream

80 g cashews, lightly toasted and finely ground

2 tbsp coconut flakes

**METHOD**

1. Preheat the oven to 180°C. Lightly butter and line a rectangular traybake tin, about 20 x 35 cm, with baking parchment.
2. Start with plums: put the honey into a saucepan, add the spices and melt over a low heat. Arrange plum quarters on a plate and pour over the spiced honey. When the honey is cool enough to handle, gently toss the plums in it with your hands. Set aside to marinate while you prepare the cake batter.
3. Sift the flour, baking powder, cinnamon, ginger and salt into a bowl. Cream the butter and sugar until light and fluffy. Mix in the eggs, one at a time, scraping the mixture down the sides every now and then with a rubber spatula. Now take a large metal spoon and mix in flour in three batches, alternating with cashews and sour cream (begin and end with flour); stir until just combined, the batter will be quite thick.
4. Spread the batter in the prepared tin and smooth the top. Arrange the plums in rows on top and pour over any honey juices. Sprinkle with the coconut flakes and bake for around 40 minutes or until the skewer inserted into the centre comes out clean and the cake is firm to the touch. Coconut flakes tend to catch easily so as soon as they start browning too much, cover the cake loosely with a piece of foil. Leave to cool completely in the tin.
5. Cut into 10 pieces

Credit:

Marta Karcz

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