



## Spiced Plum Traybake

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 35 mins

### Ingredients

125g Butter  
60g Soft Light Brown Sugar  
200g Golden Syrup  
225g Self Raising Flour  
1 tsp Baking Powder  
1 tsp Ground Mixed Spice  
1 tsp Ground Cinnamon  
2 tsp Ground Ginger  
150ml Semi Skimmed Milk  
2 large Eggs  
300g Plums (unprepared weight)

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Line and grease a 9" x 9" (23cm x 23cm) square tin.
- In a medium sized pan put the butter, soft light brown sugar and golden syrup.
- On a medium heat stir until everything is melted and the sugar has dissolved. Set aside to cool for 10-15 minutes.
- In a large bowl put the flour, baking powder, mixed spice, cinnamon and ginger.
- Then add the sugar mixture, milk and eggs to the flour and beat together until you have a smooth batter.
- Pour the batter into the prepared tin.
- Cut the plums into quarters and remove the stones.
- Scatter the plums evenly over the top of the cake batter.
- Bake for 35 minutes or until a cake tester comes out clean.