



**READY TO COOK**  
BY HARRIS FARM

## UPSIDE DOWN PLUM, LEMON & ROSEMARY CAKE



PREP  
**30 min**

COOK  
**1 hr**

SERVES  
**4**

### INGREDIENTS:

- > 6 Ripe Plums
- > 250g Unsalted Butter
- > 300g Caster Sugar
- > 4 Eggs
- > 350g Almond Meal
- > 1 Tsp Baking Powder
- > Zest of 2 lemons
- > Juice of 1 lemon
- > Pinch of salt

### FOR THE SYRUP:

- > Zest of 1 lemon
- > Juice of 2 lemons
- > 2 Rosemary Sprigs
- > 120g Brown Sugar

### WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1 Tbsp Honey
- > 1 Tbsp Caramelised Balsamic
- > 1 Tsp Baking Powder
- > Pinch of Salt

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## METHOD - GET COOKING!



**1** Preheat oven to 160°C. Bring a small pot with water to a boil. Line the base and sides of a 24cm springform cake tin with baking paper. Make an 'X' on the top of each plum and place them in boiling water for about 30 seconds. Remove and place into a bowl with cold water. Peel the skin and set aside.

**2** Cut the plums into cheeks and then into horizontal pieces. Place a few pieces face down in the cake tin and set aside. Finely slice the rest of the cheeks and place them on a lined baking tray. Drizzle with honey and caramelised balsamic, toss well, and place into the oven for 20 minutes.

**3** Place the butter, sugar and lemon into a stand mixer and beat on medium speed for approximately 5 minutes until pale. Add eggs 1 at a time, beating for 1 minute before adding another. Mix the almond meal, baking powder and salt together. Add the dry mixture 2 Tbsp at a time. Halfway through adding the dry mixture, add half of the lemon juice. Then, keep adding the dry mix until finished, followed by the remaining lemon juice.

**4** Pour the cake mixture into the prepared cake tin, ensuring it is evenly spread. Bake for 1 hour until cake is firm, golden and puffed. Remove from the oven and rest for 10 minutes. Meanwhile, finely chop the rosemary and add to a small saucepan. Add the brown sugar, lemon juice, and zest and boil the mixture on medium-high heat for approximately 5 minutes until it becomes a syrup. Set aside.

**5** Remove the side of the tin and place a plate over the cake. Carefully turnover so the base becomes the top and remove the cake base. Use a skewer to make about 15 holes around the cake. Add the roasted plums and brush the syrup over the top. Cool to room temperature and serve.

### CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Serve with double cream, mascarpone cream or ice cream if wish.



### FEEDBACK OR QUESTIONS?

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[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)

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