

## Plum Spice Slice

Serves 10-12

**Preparation time:** 15 minutes

**Cooking time:** 40 minutes

2 cups self-raising flour  
1 teaspoon cinnamon  
1 teaspoon baking powder  
½ cup castor sugar  
1 egg  
1 cup milk  
100g butter, melted  
1 x 825g can dark plums, halved, stones, juice reserved  
50g butter, melted, extra  
¾ cup castor sugar, extra  
½ teaspoon cinnamon, extra  
½ teaspoon mixed spice  
cream, for serving

Combine flour, cinnamon, baking powder and sugar in a bowl. Make a well in the centre and mix in egg, milk and butter to a smooth batter. Spoon into a buttered rectangular baking dish and arrange plum halves on top, cut side down. Pour over extra melted butter and sprinkle with 2 tablespoons extra sugar, extra cinnamon and mixed spice. Bake at 200°C for 25-35 minutes until golden brown. Boil reserved syrup with remaining castor sugar for 10 minutes until reduced and syrupy. Serve squares of cake with plum syrup and cream.