Italian Plum Cake Recipe

Serves: 8 | **Prep Time**: 15 Min | **Cook Time**: 50 Min | **Difficulty**: Easy

INGREDIENTS

- 8 ounces (250 grams) of "00" or All Purpose Flour
- 7 ounces (200 grams) of unsalted softened Butter
- 7 ounces (200 grams) of Sugar
- 5 large Eggs
- 2 heaping tablespoons of Honey
- ⅓ ounce (8 grams) of Baking Powder
- 1 teaspoon of Cinnamon Powder
- The zest of 1 Lemon

DIRECTIONS

1. Preheat your oven to 325° F
2. If you are using a glass or metal loaf pan, grease and line it with baking (or parchment) paper.
3. In a large mixing bowl, mix the softened butter and sugar with a hand mixer until it becomes too thick then switch to whisk until it is spreadable.
4. Add the honey, cinnamon and lemon zest to the bowl and mix well.
5. One by one, crack an egg into a small glass bowl to confirm the egg is OK, add to the mixture and mix well. Repeat for all 5 eggs.
6. Add the flour through a fine mesh sieve.
7. Add the baking powder and mix well and add to the loaf pan.
8. Add the pan to the oven and let it bake for around 50 minutes.
9. Check the plum cake with a toothpick to confirm doneness. If it needs more time, add to the timer in 5 minute increments.
10. Once the toothpick comes out clean, let the loaf pan cool on a wire rack.
11. After 30 minutes, slice and serve.