

PLUM UPSIDE-DOWN CAKE

2 Tbsp melted butter

1/4 cup brown sugar

4-6 plums, sliced

1 cup SR flour

1/4 cup butter, softened

2/3 cup sugar

1 egg

1 tsp vanilla paste (or natural vanilla essence)

2/3 cup buttermilk

Preheat oven to 165C. Grease sides of a 20(ish) cm round cake pan.

Coat bottom of cake pan with the melted butter, sprinkle with the brown sugar and arrange plum slices.

Place remaining ingredients into processor and blend until well combined - 30-60 seconds. Spoon batter evenly over plums.

Bake for approx 35 mins, or until skewer comes out clean.

Leave in pan for 5-10 minutes, then invert onto serving plate.

Serve warm or cold - anyway you serve it, it is great!

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