



Plum Almond Cake

Jean Trebek's Reliable Recipes
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With plum season coming to an end, how about trying this Plum Almond Cake from Rainbow Plant Life.

Plum Almond Cake

Ingredients

1 cup all-purpose flour
1/2 cup almond flour or fine almond meal
1/8 teaspoon salt
3/4 teaspoon baking powder
1/2 teaspoon baking soda
2/3 cup canned full-fat coconut milk, stirred
3/4 cup sugar
3 tablespoons freshly squeezed lemon juice
3 tablespoons neutral-flavored oil, such as sunflower oil
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1 teaspoon orange zest
6 plums, pitted and quartered, not peeled (if plums are small use about 9 and cut in half).
Optional garnishes: vanilla ice cream or whipped cream

Directions

Preheat the oven to 350 degrees F.

Line the bottom of a 7-inch springform pan with parchment paper.

Spray pan with nonstick baking spray.

Alternatively, you can use an 8-inch springform pan or an 8-inch round cake pan, but make sure to reduce the bake time by 5 - 10 minutes.

Place a large sieve over a medium bowl and sift the flour, almond flour, salt, baking soda and baking powder together.

In a large bowl, whisk together the coconut milk, sugar, lemon juice, oil, almond extract, vanilla extract and orange zest until well combined.

Gradually add the dry ingredients to the wet ingredients, stirring with a wooden spoon until just combined, taking care NOT to over-mix.

Transfer the batter in the prepared cake pan.

Arrange the sliced plums evenly on top of the cake batter. Even spacing helps with even baking.

Bake in the preheated oven for 45 minutes, or until the surface is golden brown and a toothpick inserted in the center comes out clean.

Allow to cool slightly on wire rack before taking out of pan.

Remove from pan.

Serve warm with desired topping of icecream or whipped topping.

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