



Chocolate Cake with Plums

## Introduction

Chocolate cake with plums is a delightful dessert that combines rich chocolate flavors with

the tangy sweetness of plums. This cake is perfect for any occasion, whether it's a family gathering, a birthday party, or simply a sweet treat to enjoy at home. The moist texture and the harmonious blend of ingredients make it a standout dessert that is sure to impress.

## Detailed Ingredients with measures

- 200g dark chocolate
- 150g unsalted butter
- 150g sugar
- 3 large eggs
- 100g all-purpose flour
- 1 tsp baking powder
- 200g plums, pitted and sliced
- A pinch of salt

## Prep Time

Preparation time for this delicious chocolate cake is approximately 20 minutes. This includes the time taken to gather ingredients, melt the chocolate and butter, and prepare the batter.

## Cook Time, Total Time, Yield

Cook time for the cake is around 30 minutes. This brings the total time to about 50 minutes from start to finish. The yield of this recipe is about 8 servings, making it ideal for sharing with family and friends.



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## **Detailed Directions and Instructions**

**Preheat the Oven**

Preheat your oven to 180 degrees Celsius (350 degrees Fahrenheit).

**Prepare the Baking Pan**

Grease a rectangular baking pan with butter and then lightly dust it with flour to prevent sticking.

**Mix the Dry Ingredients**

In a large mixing bowl, sift together flour, cocoa powder, baking powder, and salt.

**Prepare the Fruit**

Wash and pit the plums. Cut them into wedges and set aside.

**Combine the Wet Ingredients**

In another bowl, whisk together eggs, sugar, and vanilla extract until the mixture is pale and frothy.

**Add the Butter**

Melt the butter and allow it to cool slightly before adding it to the wet mixture. Mix well.

**Incorporate Dry into Wet Mixture**

Gradually add the dry ingredients to the wet ingredients, stirring until just combined. Avoid overmixing.

**Add Plums**

Fold in the plum wedges gently so that they are evenly distributed throughout the batter.

**Pour the Batter**

Transfer the batter into the prepared baking pan, smoothing the top with a spatula.

**Bake the Cake**

Place the baking pan in the preheated oven. Bake for approximately 45-50 minutes or until a toothpick inserted into the center comes out clean.

**Cool and Serve**

Once baked, remove the cake from the oven and let it cool in the pan for about 10 minutes. Then transfer it to a wire rack to cool completely before serving.

**Notes****Serving Suggestions**

This chocolate plum cake can be served plain or dusted with powdered sugar for a lovely presentation.

**Storage Tips**

Store leftovers in an airtight container at room temperature for up to three days, or refrigerate for longer freshness.

**Variations**

Feel free to substitute plums with other fruits such as cherries or pears for different flavors.

**Allergy Information**

Make sure to check for any nut allergies, as some ingredients may vary in formulations.



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## **Cook techniques**

**Click next page below**