

## **Spicy Plum and Almond Pudding**

Serves: 6

Preparation Time: 30 minutes

A delicious winter warming pudding served with cream or ice cream.

### **Ingredients**

1 x 850g can PAMS Black Doris Plums  
100g butter, softened  
1 cup caster sugar  
2 eggs, lightly beaten  
1/2 cup self-raising flour  
1 teaspoon baking powder  
1 teaspoon ground cinnamon  
1 x 70g packet PAMS ground almonds  
2 tablespoons milk  
2 tablespoons slivered almonds

### **Method**

Preheat the oven to 150 degrees celsius. Lightly grease a 4-cup capacity ovenproof dish.

Drain, halve and stone the plums, reserving the syrup. Arrange the plum halves in the greased dish and drizzle over half a cup of the reserved syrup.

To make the sponge, beat together the butter and caster sugar until light and fluffy. Beat in the eggs one at a time.

Sift together the self-raising flour, baking powder and ground cinnamon. Using a metal spoon gently fold in the ground almonds, and the dry ingredients with the milk.

Spoon the sponge mixture over the plums, making sure the plums are completely covered. Smooth out the mixture using the back of a spoon. Scatter over the slivered almonds.

Bake in the preheated oven for 45-50 minutes or until a skewer inserted comes out clean. After the first 25 minutes of cooking time, cover the pudding with a sheet of foil or paper, to prevent the sponge topping becoming too brown. Serve warm with softly whipped cream.

### **Alternative Ideas**

Other canned fruit can also be used as an alternative to plums, try canned peaches, apricots or boysenberries which are equally delicious.