



Article published on January 25th 2012 | [Food](#)

Plum cake is a terrific rendition of dessert or a tea time snack. The sturdy, dense course crumb cake filled with soaked fruit and nuts is a sweet and sour concoction, very delightful in a rustic way. It is a favorite dish enjoyed and savored by almost every one and has become a ubiquitous addition to the holiday table. Holiday festivities are never complete without baking this sumptuous cake. Though there is one classic recipe of plum cake, the method of baking it differs from region to region. Each and every household might have a unique traditional recipe passed down from ancestors. These cakes serve as a perfect snack and leave you wanting more. The hearty rich-tasting crumb, with a finely refined texture filled with tangy, sweet and sour dry fruits is adored by everyone and will certainly be the limelight of family table on a perfect occasion.

Plum cakes usually include an assortment of fruits and nuts and spices that actually adds to the flavor of it. In some traditions, it is savored as a Christmas pudding, exclusively served during the Christmas dinners. Though, the name of the cake is associated with plum which, actually may or may not be the key ingredient. This dish involves a long, tedious process, which you tend to overcome once you see the cake in its full glory, baked with perfection and tastes incredibly. I believe it is one healthy version of cake with lots of beneficial ingredients used in the making of the cake. To make it suitable to your diet hazards, you can adjust the sugar content used with the more fruits and nuts. This simple fruit-nut based cake can be baked in numerous methods which until recently I was not aware of. As I browsed the net on my computer powered by FiOS Internet, to find a unique variation of this classic food, I was awestruck to know about a horde of recipes and enticing ingredients. Here is a classic recipe tried and tested by me and is as simple as it looks to bake.

Putting together all the required items to bake a dish, anytime, is a better idea as you do not tend to miss out ingredients. Plum cakes are usually baked with a mixture of dates- raisins-candied fruits like oranges, lemons, fruits like red currants, prune plums and nuts like almonds, cashews. For three and a half cups of flour, you can have a half cup of finely chopped dates, half cup of raisins, half cup of finely chopped nuts, one-fourth of finely chopped candied fruits and half cup of chopped fresh fruits. Also, put together all the powdered spices like one teaspoon of cinnamon, one-fourth teaspoon of cloves and one-fourth teaspoon of nutmeg.

You can use cake flour or plain flour or even substitute equal quantities of plain flour and whole wheat flour if you are very health conscious. To the flour add a teaspoon of baking powder and a pinch of salt and sift together. Beat two eggs with a cup of sugar. Add one cup of butter, one cup of milk or brandy, to suit your taste, all the fruit and nut mixture along with sifted flour. One important step is to cook fresh fruits for about 2-3 minutes in a skillet to make it more juicier before you incorporate it into the batter. Pre-heat your oven to 350 degree f and bake in a greased pan for about 40-50 minutes till the cake is done. Insert a skewer through the center of the cake and if the cake is ready, the skewer comes out clean. Plum cake, because of its salubrious fruit-nut combination is certainly a must eat dessert and adds brightness to festive celebrations.

Article Source:

<http://www.articleside.com/food-articles/classic-plum-cake-dessert-to-end-a-meal-in-a-classic-way.htm> - [Article Side](#)

[Treeves](#) - About Author:

Tina is a freelance writer who likes to write on technology and food related topics. She often

researches for different recipes on her computer connected to a [FiOS Internet](#) and enjoys baking Plum cakes.

Article Keywords:

fios internet, fios deals, verizon fios

You can find more [free articles](#) on [Article Side](#). Sign up today and share your knowledge to the community! It is completely FREE!