Plum cake for the festive season!!!

Warm, rich, and filled with comforting aromas - this classic plum cake is made slowly, just the way good things should be. From soaking the fruits to folding the batter and baking to golden perfection, each step brings you closer to a cake that's moist, flavorful, and deeply satisfying. Perfect for cozy evenings, celebrations, or a quiet moment with tea, this plum cake isn't just baked - it's crafted with care.

By Uma | December 23, 2025



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Time

- Prep: 20 minutes
- Bake: 50–60 minutes
- Serves: 8–10

Ingredients

Dry Ingredients

- 1½ cups all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda

- ½ tsp cinnamon powder
- ¼ tsp nutmeg powder
- ¼ tsp clove powder
- ¼ tsp salt

Wet Ingredients

- ¾ cup brown sugar (or powdered sugar)
- ½ cup unsalted butter (softened)
- 2 eggs (room temperature)
- 1 tsp vanilla extract
- ¼ cup milk or orange juice

Fruits & Add-ins

- ¾ cup chopped dried plums (prunes)
- ¼ cup raisins or mixed dried fruits (optional)
- 2 tbsp chopped nuts (cashews/walnuts/almonds – optional)

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Method

1. **Prep the Oven & Pan**
    - Preheat oven to **170°C (340°F)**
    - Grease and line a loaf tin or round cake pan.
2. **Soak the Fruits (Optional but Recommended)**

- Soak chopped plums and raisins in warm water, orange juice, or rum for 15–20 minutes. Drain and lightly dust with flour.

3. **Cream Butter & Sugar**
   - Beat butter and sugar until light and fluffy.
4. **Add Eggs**
   - Add eggs one at a time, beating well after each.
   - Mix in vanilla extract.
5. **Combine Dry Ingredients**
   - Sift flour, baking powder, baking soda, spices, and salt together.
6. **Mix Batter**
   - Fold dry ingredients into the wet mixture.
   - Add milk/orange juice gradually to get a thick, smooth batter.
7. **Add Fruits & Nuts**
   - Gently fold in soaked fruits and nuts.
8. **Bake**
   - Pour batter into prepared pan.
   - Bake for **50–60 minutes**, or until a toothpick comes out clean.
9. **Cool**
   - Let cake cool in pan for 10 minutes.

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- Transfer to wire rack and cool completely.

Tips for Best Plum Cake

- For deeper flavor, add **1 tbsp caramel syrup** or **molasses**.
- Cake tastes even better the next day.
- Store in an airtight container for up to **5 days**.

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