

## Julie Gale's At the Kitchen Table Cooking School



### Plum Honey Cake - Lekach

24 small Italian plums, pitted and sliced in half

2 Tbs. brown sugar

1 cup coffee

1 cup honey

4 eggs

4 Tbs. light olive oil

1 cup brown sugar

3 ½ cups sifted all-purpose flour

1 Tbs. baking powder

1 tsp. baking soda

1 tsp. ground cinnamon

¼ tsp. ground cloves

¼ tsp. ground mace

½ tsp. ground ginger

Confectioner's sugar

Preheat the oven to 300 degrees. Grease a 10-inch springform pan.

In a large mixing bowl, beat the eggs and then add the brown sugar.

In another large bowl sift the flour with all the dry ingredients.

Measure the oil in to a liquid measuring cup and pour the oil in to a medium bowl. Add the honey to the measuring cup and then pour in to the egg mixture and then add this to the dry ingredients stirring until well combined. Sprinkle the 2 tablespoons of brown sugar on the bottom of the springform pan and arrange the sliced plums, cut side down, along the bottom of the pans in a decorative pattern.

Pour the batter evenly over the plums. Bake for one hour or until a toothpick is dry when poked in to the center. Allow to cool for 30 minutes and then turn out of the pan on to a plate. Cool thoroughly and the sprinkle with the confectioner's sugar.

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