

Hazelnut cake with plum compote

“My mother was a great cook with all things savoury, but when it came to cakes they were never quite right, apart from this one-her favourite cake to bake. It is simple and tastes fantastic, despite its rich nuttiness, you always go back for a second slice! The plums compliment the cake perfectly.” Sophie Michell, television chef and author

Makes 8-12 slices

Preparation time 20 minutes

Cooking time 40 minutes

Ingredients

Cake

285g ground hazelnuts (you can't buy these ready ground, you need to grind them yourself at home, this gives a great flavour though)

300g of caster sugar

8 egg whites

85g flour

Compote

250g plums, de-stoned and cut into medium size pieces

100g caster sugar

150ml low fat crème fraiche to serve

Method

1. Preheat the oven to 180C.
2. Blitz the nuts and sugar together.
3. In a separate, clean, bowl whip the egg whites into soft peaks and gently fold in the nut mix and flour.
4. Pour into a 23cm cake tin and bake for 35 – 40 minutes.
5. Add the plums to a saucepan along with the caster sugar and a splash of water. Place on a medium heat, bring to the boil and simmer until softened, should take about 15 minutes. Then remove from the heat and cool.
6. When the cake is cooked, cool in the tin then carefully remove and place on a plate. Serve large wedges with a dollop of plum compote and a dollop of crème fraiche.