

**PLEASE USE ONLY THIS RECIPE FOR YOUR ENTRY SO  
THAT THE JUDGES ARE COMPARING LIKE WITH LIKE**

## **PLUM AND CREAM CHEESE CAKE**

200g tub cream cheese  
1 tsp vanilla extract  
3 tbsp caster sugar  
4 medium eggs  
175g unsalted butter, softened  
175g dark muscovado sugar  
200g self-raising flour  
400g ripe plums, halved, stoned and roughly chopped

Grease and line a 28cm x 18cm shallow baking tin with baking parchment, making sure the paper comes higher than the rim.

Beat the cream cheese until soft. Add the vanilla extract, caster sugar and one of the eggs and beat until smooth. In a separate bowl, beat the remaining eggs, butter, muscovado sugar and flour until pale and creamy.

Spread half the creamed flour mixture onto the base of the tin and dollop half the cream cheese mixture on top, spreading an uneven swirl through the base mixture. Scatter with half the plums. Spoon the remaining flour mixture on top and dot with remaining cream cheese, then the rest of the plums.

Bake for about 45 mins at 180 degrees, Gas 4 until risen and just firm to the touch. Leave to cool in the tin.