

Almond Praline Yogurt Cake with Plums



Let's bake:

First prepare the crust. Cream sugar and butter, add the flour, stir until it resembles coarse crumbs. Add the rest of the ingredients and whiz until it comes together. Roll out half of the dough and put on the bottom of the spring-form. Put the rest of the dough evenly on the edge, leave about 1 cm to the top. Place in the freezer for 30 minutes.

Half the plums. Add sugar and butter to a pan and melt, slightly caramelize and add the plums. Stir until it gets juicy. Let it cook for further 5 minutes. Sieve the flour over the plums. Stir and then let cool.

For the filling cream the cream cheese and sugar. Add the yogurt, stir well. Whisk eggs and egg white together, add to the filling. Stir in the rest of the ingredients. Preheat oven to 180°C. Take crust out of the freezer and add plums evenly on to the crust. Pour filling on top. Bake for 30-40 minutes. Half way through reduce temperature to 160°C.

Prepare almond praline. Put butter, sugar and honey into a pan, melt. Add the almonds and the rest of the ingredients, stir well. When cake is not wobbly anymore, take it out and pour almond mixture evenly on top. Heat oven to 200°C and put cake back in. Bake for further 5-10 minutes.

Let cool for 15 minutes and cut around the edges. Remove spring-form edge and let completely cool. Leave in the fridge until serving.

Shopping list:

24-26 diameter spring-form
110g softened butter
100g sugar
260g flour
2tsp baking powder
1 egg yolk
Pinch of salt
75ml double cream

For the plums
15-20 plums
50g butter
60g brown sugar
1tbsp flour
½ tsp cinnamon

For the yogurt filling
300g yogurt
150g cream cheese
150g sugar
4 eggs
1 egg white
100g ground almonds
5 tbsp flour
Pinch of cinnamon

For the almond praline
110g butter
120g brown sugar
1 tsp honey
150g chopped almonds
50ml double cream
Pinch of sea salt
Some vanilla essence
½ tsp cinnamon