

SWEET LITTLE CAKES  
- FROM -  
MRS. ZABAR'S BAKESHOP

PERFECT DESSERTS FOR SHARING



TRACEY ZABAR

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## ALMOND - TOPPED CAKE

In England, I tasted a few varieties of this type of dessert, often called plum cake or plum pudding, with fruit (traditionally raisins or currants) added but, interestingly, no plums. This rustic cake is made with confectioners' sugar, resulting in a tender and light crumb. It is wonderful served with caramel sauce on the side. You can substitute other types of dried fruit or candied or fresh fruit for the raisins. I make it with blueberries; pitted and halved cherries; diced peeled pear; apple chunks; or sometimes, even plums.

• MAKES ONE 6-INCH LOAF CAKE (SERVES 4)

4 tablespoons unsalted butter, softened, plus more for the pan	½ teaspoon pure vanilla extract
Granulated sugar, for the pan	1 cup cake flour
½ cup confectioners' sugar	¾ teaspoon baking powder
1 large egg	¼ teaspoon salt
1 large egg yolk	½ cup raisins
	3 tablespoons sliced almonds

Preheat the oven to 350°F. Butter a 6-inch baby loaf pan. Sprinkle some granulated sugar into the pan, shake to coat, discard the excess, and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream the remaining 4 tablespoons butter and the confectioners' sugar. Add the egg, egg yolk, and vanilla and mix until incorporated. Add the flour, baking powder, and salt and mix just until combined.

With a silicone spatula, fold in the raisins. Scrape the batter into the prepared pan, sprinkle or layer the almonds on top, and press the almonds down gently so they stick to the batter.

Bake until set, about 45 minutes. Cool completely in the pan before removing the cake from the pan.