Shortcrust Plum Cake with Lemon Icing

czas przygotowania: **120 min**

poziom trudności: **średni**



A delicious shortcrust plum cake topped with a smooth lemon icing and toasted flaked almonds. Made with juicy plums and a delicate, buttery pastry, this homemade bake offers the perfect balance of sweet and tangy flavours. A wonderful choice for afternoon tea, family gatherings or a comforting autumn treat.

Składniki

For the shortcrust pastry:

- Plain flour – 150 g
- Potato starch – 150 g
- Gellwe Baking Powder – 1 tsp
- Butter – 200 g
- Icing sugar – 100 g
- Egg yolks – 2

For the lemon icing:

- Icing sugar – 150 g
- Lemon juice – 2–3 tbsp

Additional ingredients:

- Damson plums – 700 g
- Flaked almonds – 2–3 tbsp

Sposób przygotowania