

# What Katie ate...

## PLUM + GINGER FRIAND CAKE

### YOU WILL NEED

10 free-range egg whites  
300g unsalted butter, melted  
175g almond meal  
370g icing sugar, sifted + extra for dusting  
2/3 cup plain flour, sifted  
1 tsp ground ginger  
8 black plums, de-stoned + quartered

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**SERVES 8**

# What Katie ate...

## PLUM + GINGER FRIAND CAKE

Preheat oven to 180° C/350° F.

Grease and line a 24cm spring-form cake tin.

Whisk the egg whites for a few seconds just to lightly combine; you don't need to whip them into peaks or anything like that.

Add the butter, almond meal, sifted icing sugar, flour and ginger into the bowl of a stand mixer and beat to combine well.

Pour batter into the prepared cake tin.

Place plum quarters all over the batter, pushing them in and adding a few layered on top. Bake for 25–30 mins or until a skewer inserted into the center comes out clean and tops are lightly golden brown.

Serve warm, with whipped cream.