

Plum, Ricotta & Almond Teacake

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Gather & Feast

This tea cake is truly delicious when served warm with a dollop of fresh cream, although it's just as good plain, straight from the oven. The crispy top, jammy plums, and toasted almonds, combined with the lightly spiced ricotta cake, create a perfect mix of textures.

SERVES 12 | **PREP TIME** 20 minutes | **COOK TIME** 1 hour 15 minutes | **TOTAL TIME** 1 hour 35 minutes

INGREDIENTS

- 150g salted butter, softened
- 300g (1 1/3 cup) brown sugar
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cardamom
- 3 large eggs, room temperature
- 315g (2 1/2 cups) plain all-purpose flour
- 60g (1/2 cup) almond meal
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda / bi-carb soda
- 1/2 teaspoon sea salt
- 375g (1 1/2 cups) full-fat ricotta cheese
- 3 large plums or peaches (about 500-550g worth), pitted and sliced into 8ths
- 25g (1/4 cup) flaked almonds
- 1 tablespoon raw caster sugar or raw sugar

METHOD

1. Preheat your oven to 180°C/350°F.
2. Grease and line a 23cm (9-inch) round springform cake tin with baking paper.
3. In a large mixing bowl or the bowl of a stand mixer, cream together the softened butter, brown sugar, vanilla extract, cinnamon, and ground cardamom until light and fluffy.
4. Add the eggs one at a time, beating well after each addition.
5. Mix in the ricotta until just combined.
6. Fold in the all-purpose flour, almond meal, baking powder, baking soda, and a pinch of sea salt until just combined.
7. Scoop the batter into the prepared cake tin and smooth the surface with the back of a spoon.
8. Arrange the sliced plums or peaches over the top of the batter in a circular pattern.
9. Sprinkle the flaked almonds over the top, focusing on the outer edges. Then sprinkle with the raw caster sugar or raw sugar, again concentrating on the outer edges.
10. Bake at 180°C/350°F for approximately 1 hour and 15 minutes or until a skewer inserted into the centre comes out clean.
11. Remove from the oven and allow to cool in the tin for 20 minutes before removing from the tin. Serve warm with fresh cream.

NOTES

I've used these stunning dark queen garnet plums, any large fleshed dark plums are perfect for this cake, otherwise yellow peaches would be great too. You can use either depending on personal preference or seasonal availability. Ensure they are ripe but not overly soft for the best flavour and texture.

I've used a stand mixer for the initial stages, though feel free to use hand beaters or mix by hand.

Ensure that ingredients such as the butter, eggs and ricotta cheese are at room temperature before using them. This helps with better incorporation into the batter and results in a smoother texture.

Be careful not to over-mix the batter once the dry ingredients are added. Over-mixing can lead to a dense and tough cake. Mix until just combined to maintain a light and tender texture.

Oven temperatures can vary, so keep an eye on the cake towards the end of the baking time. It's ready when a skewer inserted into the centre comes out clean.

This tea cake is delightful when served warm with a dollop of fresh cream. It can also be enjoyed at room temperature. Store any leftovers in an airtight container in the fridge for a couple of days, it also freezes well.

The recipe can be made gluten-free by using gluten-free flour, specifically a blend made for baking.

Allow the cake to cool in the tin for about 20 minutes before removing it. This makes it easier to handle without falling apart.

When slicing the cake, use a sharp knife to ensure clean cuts through the fruit.

Like many baked goods, this tea cake is best enjoyed fresh on the day it's made. The flavours and texture may slightly change over time.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/plum-ricotta-almond-teacake>

Let me know if you make the recipe! x **@gatherandfeast**