



**SIEMENS**

## Prune and Almond Cake

**Category of dish**  
Cake –  
High calories

**Cooking accessories**  
2 baking trays, blender,  
small saucepan, non  
stick mat, large mixing  
bowl, cake tin (30-40cm),  
hand blender

**Tips**

To optimize the taste of almonds in this recipe, it's important to roast them in the oven. This recipe was born one day when I found myself with a lot of unused egg whites in the kitchen. I had made mayonnaise and a chocolate dessert and was looking for a way to get rid of those damn whites left. This financier has therefore become my recipe par excellence to avoid wasting egg whites.

For 6-8 servings

**INGREDIENTS**

**PREPARATION**

**Cake:**

6 egg whites  
150 g almonds, roasted  
250g icing sugar  
100 g flour (type 405 usually for  
baking)  
220 g butter  
400 g red plums

**Whipped Yoghurt Cream:**

500 g Greek yoghurt  
50 g icing sugar  
500 ml 30% cream

**Caramelized Nuts:**

100 g white sugar  
100 g mixed nuts

1. Prepare the toasted nuts. Get two baking trays. On one, place the almonds and on the other the mixed nuts. Roast together in the oven at 170°C for 15 minutes. Let them cool and place mixed nuts aside for the next step. For the almonds, pulse them into a powder using a blender and set aside for step 3.
2. To prepare the caramelized nuts. Mix sugar and toasted mixed nuts together in a small saucepan on a low heat. Melt the sugar until it comes to a simmer, stirring every so often. Reduce the mixture until thick and glossy. Pour onto a non stick mat and set aside to cool. Once cooled down, break apart into pieces.
3. Mix the dry ingredients (sugar, flour & almonds). Then add the egg whites and the melted butter and combine everything into a smooth batter.
4. Grease (or place parchment paper) a pan (30-40cm) and pour the batter into the form. Cut the plums into pieces and arrange them on the cake. Bake at 175°C for about 25 minutes. Let it cool once cooked.
5. While cake is baking prepare the whipped yoghurt cream. Whip the cream with the sugar until soft peaks form. Fold in the yoghurt until combined. (Hand blender)
6. To serve, slice a piece of cake with a dollop of whipped cream, topped with caramelised nuts and a dusting of icing sugar.