



Plum Jam Squares

Recipe by Grace Stevens

Serves: 6-8

Cooking: 1hr 20min

Difficulty: Easy

Ingredients :

Plum Jam:

- 300g ripe plums, cut into quarters. Keep stones
- 300g Selati sugar
- 45ml water

Jam Squares:

- 375ml flour
- 125ml desiccated coconut
- 30ml Selati sugar
- 60ml water
- 1 egg
- 125g butter
- 5 ml vanilla extract
- 1ml salt
- 8 ml baking powder

Methods :

Plum Jam:

- Add fruit and water to a large pot (including the pips). Cook for 10 minutes until soft and mushy.
- Add in all of the sugar, stirring well to prevent boiling before all sugar crystals have dissolved.
- When all sugar is dissolved, bring to the boil and cook until gelling stage has been reached, this can be anything from 10 to 20 minutes of boiling. While the jam is boiling, the pips will rise to the surface, scoop them out and throw them away.
- Place a saucer in the freezer when you begin cooking the jam. Drop a teaspoon of jam onto the cold saucer to test if it is done. You should be able to draw your finger through the jam and leave a clean line.
- Allow to cool.

Jam Squares:

- Pre heat oven to 180°C. Grease a square cake tin.
- Sieve all dry ingredients together. Add the coconut.
- Rub the butter into the dry ingredients until the mixture resembles breadcrumbs.
- Beat egg and water together and add to flour/butter mixture.
- Mix until you have formed tight dough. Separate the mixture in two.
- Press one half into greased baking sheet and cover with a thick layer of prepared plum jam.
- Now grate the remaining half of dough over the jam.
- Bake for about 20 minutes till light brown.
- Remove from oven and cut into squares and allow to cool.
- Serve drizzled with white chocolate and toasted almond slivers.