

# Plum Cake Salato Recipe

**Serves:** 8 | **Prep Time:** 30 Min | **Cook Time:** 40 Min | **Difficulty:** Easy



## INGREDIENTS

- 7 ounces (180 grams) of All-Purpose (or “00”) Flour
- 3 Large Eggs
- 2 ounces (50 grams) of a Neutral Oil
- ½ ounce (16 grams) of Baking Powder
- 2 Tablespoons of grated Parmigiano Reggiano Cheese
- 2 Tablespoons Milk
- 2 ounces (50 grams) Dried Tomatoes (drained)
- 7 ounces (200 grams) Bacon
- 5 ounces (150 grams) Emmental Cheese

## DIRECTIONS

1. If you are using bacon, cook it to crispy and drain off all the oil.
2. Crack the eggs into a large bowl, add the oil and beat the mixture with an electric mixer until it becomes frothy and light.
3. Add the flour and baking powder and incorporate into the mixture with a silicone spatula.
4. Add 2 heaping tablespoons of the Parmigiano Reggiano cheese and if the mixture is too firm and difficult to mix, add the 2 tablespoons of milk.
5. Mix everything well and set aside.
6. If your dried tomatoes are packed under oil or vinegar, drain the liquid and pat dry.
7. Cut the dried tomatoes into small pieces, then dice the bacon and the Emmental cheese.
8. Add these ingredients to the mixture and mix well.
9. Transfer the batter into a loaf pan, greased or lined with baking paper.
10. Bake in an oven at 375° F (190° C) for about 40 minutes.
11. Check with toothpicks to confirm the plumcake is completely baked. If it isn't, return to the oven and bake for 5 minutes more. Repeat this step until the toothpick comes out clean.
12. When done, remove it from the oven and let it cool slightly before serving.