

# **Baked Plums in Spiced Red Wine**

## **Ingredients**

1kg plums

300ml red wine

200g honey

2 bay leaves

½ tsp ground cinnamon

2 cloves

1 star anise

¼ tsp ground cardamom or the seeds from 4 cardamom pods

## **How to make**

Heat your oven to 160°C.

Using a suitably sized oven to tableware baking dish with lid.

Wash and place the plums in the dish, alternatively, cut them in half and remove the stones.

Heat all the other ingredients in saucepan and when just about to boil pour over the plums.

Place the covered (using the lid or foil) dish into the oven and cook for about 1 hour until the plums are soft.

Serve warm or cold

Serves approximately 6

This dessert can be frozen.