



Upside Down Plum Cake

Makes: 12 servings

Prep Time: 15 minutes Cook Time: 40-55 minutes

Total Time: 1 hour & 20 minutes

Ingredients

For the Plum Topping:

- 3 tbsp salted butter
- 1/2 cup light brown sugar packed
- 1/4 tsp ground cinnamon
- 4-5 medium-size plums, red or black
- 1 tsp milk or cream

For the Cake:

- 1/2 cup plain yogurt or Greek yogurt
- 1 cup granulated sugar
- 3 large eggs
- 1 tsp vanilla extract
- 2 tsp baking powder
- 1/2 tsp salt
- 1 & 1/2 cups all-purpose flour
- 1/2 cup neutral-flavored oil sunflower, grape seed, canola oil, etc.

Instructions

Preheat the oven to 350°F. Spray a 9-inch round cake pan (with at least 2-inch tall sides) with baking spray. Line bottom of the pan with parchment paper and spray parchment paper lightly. Set aside.

For the Plum Topping:

Place the butter in a medium-size microwave-safe bowl or cup. Cover with a slightly damp paper towel and cook for 30-45 seconds or until melted. Add the brown sugar and cinnamon

and stir until well combined.

Microwave for another 30 seconds then add the milk or cream and stir well. Pour the mixture into the prepared cake pan, spreading to cover the bottom of the pan.

Slice the plums in half and twist to separate. You might need a small sharp knife to remove the stone. Slice each half into thin, 1/8-1/4-inch slices.

Working from the center of the pan in, place the plum wedges (slightly overlapping) in a circular pattern over the brown sugar mixture. You could also randomly cover the bottom of the pan with the plums. Just make sure all of the caramel is covered.

For the Cake:

In a large bowl, combine the yogurt, sugar, eggs and vanilla, stirring until well blended. Add the baking powder and salt. Stir well to combine. Add the all-purpose flour. Stir to combine. It's okay if there are a few lumps. You'll work them out after you add the oil.

Add the oil and stir well. At first, it may seem to separate, but keep stirring till nice and smooth.

Pour the batter into prepared pan. Bake for 40-55 minutes, until the cake feels springy to the touch in the center and a toothpick or cake tester inserted into the center comes out clean. Cover loosely with foil if getting too brown near the end and cake is still not done. The best way to test if a cake is done is to use an instant thermometer. The internal temp should be 205-210°F.

Cool for 10 minutes in the pan, then invert the pan onto a plate or platter. Give the pan a firm little shake. You should hear the cake drop onto the plate. Slowly and carefully lift the pan off of the cake. Give a little shout of joy when you see the beautiful cake!

This part is optional but I like to do it. Use a pastry brush to brush any extra sauce that's left in the pan (or that drips down the sides of the cake) around the edges of the cake. Serve warm or at room temperature with a dollop of whipped cream, if desired.

Recipe by The Cafe Sucre Farine