



Fresh Plum Cake

Makes: 8-10 servings

Prep Time: 15 minutes Cook Time: 1 hour & 10 minutes

Total Time: 1 hour & 25 minutes

- 1 & 1/2 cups all-purpose flour, spooned into measuring cup and leveled-off
- 1 & 1/2 tsp baking powder
- 1/2 tsp salt
- 6 tbsp unsalted butter, softened, plus more for greasing the pan
- 1 cup sugar
- 1 large egg
- 1 tsp vanilla extract
- 1/2 cup milk (low fat is fine)
- About 3/4 pound plums or Apriums, pitted and quartered
- 2 tbsp Turbinado sugar

Preheat the oven to 350°F and butter a 9-inch deep dish pie pan or spring-form pan.

In a medium bowl, whisk together the flour, baking powder and salt. Set aside.

In the bowl of an electric mixer, beat the butter and 1 cup of the sugar until pale and fluffy, about 3 minutes. Add the egg and vanilla and beat on low speed until well combined. Gradually add the flour mixture, alternating with the milk, and beat on low speed until smooth. (Note: the batter will be thick.)

Transfer the batter to the prepared pan and smooth with a spatula. Arrange the plums on top, skin side up, in a circular pattern so that they mostly cover the batter. Sprinkle the Turbinado sugar over the plums.

Bake for ten minutes, then reduce the heat to 325°F and bake until the cake is lightly golden and a tester comes out clean, about an hour (see Chef's Note). Let the cake cool in the pan on a rack. Serve with sweetened whipped cream or vanilla ice cream, if desired.

Chef's Note:

When baking at higher altitudes, Increase the bake time. At 7000 feet above sea level, I added 20 minutes extra.

Cake can be stored at room temperature for several days, loosely covered.

Freezer-Friendly Instructions: The cake can be frozen for up to 3 months. After it is completely cooled, cover it tightly with aluminum foil or freezer wrap. Thaw overnight on the countertop before serving.

Apriums are a hybrid between apricots and plums. If you can find them, they are a delicious alternative to the plums.

Recipe adapted from Once Upon a Chef