



Makes: 8 servings

Prep Time: 10 minutes Cook Time: 45 minutes

Total Time: 55 minutes

## Ingredients

- 3/4 cup sugar
- 1/2 cup unsalted butter, softened
- 1 cup all-purpose flour
- 1 tsp baking powder
- pinch kosher salt
- 2 eggs
- 1 tsp vanilla extract
- 1/2 tsp cinnamon
- 5 or 6 ripe plums, pitted and cut into wedges or halves, or 12 small, ripe Italian plums
- Additional sugar and cinnamon for sprinkling

## Instructions

Preheat the oven to 350°F. Grease an 8" or 9" springform or cake pan, and grease and line the bottom with a parchment round if using a cake pan.

Cream the butter and sugar until light and fluffy. Scrape the bowl. Add the eggs and vanilla and beat until smooth and light. Scrape the bowl again.

Add the salt, baking powder, and flour, and mix just until fully combined.

Pour the batter into the cake pan. Arrange the plum wedges or halves, skin side up, on top of the cake. Feel free to crowd them in there; the cake will rise around them. Dust with a little sugar and the cinnamon.

Bake for 35 to 45 minutes, depending on the size of the cake, or until a cake tester comes out clean, and the plums are juicy and bubbling.

Let cool before releasing the cake from the springform pan or turning out onto a dish.

**Chef's Notes:**

A springform pan is preferable because the batter is a bit delicate. But if you are turning this cake out from a regular cake pan, never fear. Place a cooling rack directly over the cake pan, then in one swift, meaningful motion, flip the cake onto the rack. Remove the parchment. Then immediately flip it right side up again onto the serving plate.

Marian Burros's easy plum torte recipe, originally featured in the New York Times, is an absolutely essential late-summer dessert.

Ms. Burros's original cake recipe says you can bake this in an 8-, 9-, or 10-inch cake pan. But I prefer an 8-inch or 9-inch pan to give the cake a little more height. Baking times will vary slightly depending on which you choose.

*Recipe by Marian Burro via NY Times*