

Plum Cake

Source: Judy Talley, Oct. '03

Ingredients

- 1 cup Sugar
- ½ cup Butter
- 1 cup Flour
- 1 teaspoon Baking Powder
- pinch Salt
- 2 Eggs
- 20 Italian Plum Halves

Method

Preheat oven to 350.

Cream sugar and butter, beat with eggs until light-colored. Add flour, baking powder, salt, fold together. Spoon into 9" springform pan. Arrange plums skin side up on top of batter. Sprinkle with lemon juice, sugar and a little cinnamon.

Bake at 350 for one hour. Remove and cool and serve with whipped cream.

I like to marinate the plums in a little rum. Then you can use some in the whipped cream too, or just vanilla and sugar.

Notes

I also like to buy the Italian plums, split them and freeze on cookie sheets, then fill Ziploc bags so I always have some.