

Plum Cake

serves 6-8

Ingredients

- 1 cup all purpose flour
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup granulated sugar, plus additional for sprinkling
- 2 large eggs
- 10-12 small purple plums, halved

Confectioners' sugar for sprinkling



Instructions

Preheat oven to 350°F

Cut two strips of parchment paper to line a 9-inch square baking pan, cut them long enough so that they hang over the edges.

1. In a small bowl, whisk together flour, baking powder, salt, and set aside.
2. In the mixer with paddle attachment, cream together butter and sugar until light and fluffy {2-3 minutes}, scraping down the sides of the bowl.
3. Add the eggs one at a time, beating well after each addition.
4. On low speed, add the flour mixture, mix until just combined.
5. Spread the cake batter in prepared baking pan. and arrange the plum halves cut side down on top of the cake batter.
6. Sprinkle plums with sugar.
7. Bake for 40-45 minutes, until light golden brown and a toothpick inserted into the center comes out clean. Let cool for 25 minutes before serving.

Optional: Sprinkle with confectioners' sugar before serving.