

PLUM EASY CAKE



Ingredients:

1	Cup	A.P. Flour
1	Teaspoon	Baking Powder
½	Teaspoon	Salt
½	Cup	Butter, softened
¾	Cup	Sugar
2	Large	Eggs
5	Large	Plums
1	Tablespoon	Sugar

Directions:

1. Preheat oven to 350°. Coat a 9” spring-form pan or deep casserole with pan spray.
2. Whisk together the flour, baking powder and salt. Set aside. Halve the plums and remove the pits. Cut into quarters. Set aside.
3. Cream the butter and sugar with a hand mixer on high speed. Mix in the eggs, one at a time, beating well after each addition.
4. Mix the flour mixture into the wet ingredients. Pour into baking dish and arrange the plums on the batter in a fan shape around the outside edge. Sprinkle top with one tablespoon of sugar.
5. Bake until a toothpick inserted in center comes out clean – about 40 minutes.