

Easy Plum Cake

Savannah · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This pretty plum cake is made with a buttery sponge cake recipe topped with sliced plums cinnamon and sugar before being baked to perfection for a delicious way of using fresh plums when in season Serve with whipped cream

Ingredients

- - ¾ cup white sugar - ½ cup unsalted butter
- at room temperature - 2 large eggs - 1 cup all-purpose flour - 1 teaspoon baking powder - 1 pinch salt - 12 medium ripe plums
- halved and pitted - 1 ½ tablespoons cinnamon sugar
- or to taste

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 10-inch springform pan. Combine sugar and butter in a large bowl and beat with an electric mixer until light and fluffy. Add eggs
2. 1 at a time
3. and beat well after each addition. Combine flour
4. baking powder
5. and salt in a separate bowl and sift on top of the butter mixture; mix to combine. Transfer batter into the prepared springform pan and smooth out. Set plums inside batter
6. cut-side up
7. and sprinkle evenly with cinnamon-sugar. Bake in the preheated oven on the lowest rack until a toothpick inserted into the center comes out clean
8. 40 to 50 minutes. Serve warm or cool to room temperature.