



My MotherinLaw39s Plum Bread

Savannah · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

This delicious sweettart plum bread with a brown sugar topping is just like my motherinlaw used to make Use plain lemon or orange yogurt

Ingredients

— - 1 cup pitted
— chopped plums - 1 tablespoon all-purpose flour - 1 cup white sugar - ½ cup butter - ½ teaspoon vanilla extract - 2 large eggs - 1 ½ cups all-purpose flour - ½ teaspoon salt - ¼ teaspoon baking soda - ? cup plain yogurt - ¼ cup brown sugar

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x5-inch loaf pan with cooking spray
2. or line with parchment paper. Sprinkle chopped plums with 1 tablespoon of flour in a bowl and toss to coat; set aside. Beat white sugar
3. butter
4. and vanilla extract in a large bowl with an electric mixer until light and fluffy; beat in eggs. Sift 1 ½ cups of flour
5. salt
6. and baking soda into a separate bowl; stir into egg mixture
7. alternating with yogurt until mixture is smooth. Fold in flour-coated plums; pour batter into the prepared loaf pan. Sprinkle brown sugar on top. Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean
8. 45 to 50 minutes. Remove from oven
9. and let cool in the pan for 15 minutes before inverting onto a wire rack to cool completely.