Fresh Plum Lemon Cake

Fresh Plum Lemon Cake

This Plum cake recipe is one of my favorite Summer dessert. We have a plum tree loaded with the most delicious Italian plums. The tree is so prolific the fruit fills every branch and limb, often ripening all at once.

And what would summer be without a plum cake?I love summer fruit desserts, what I don’t like is spending a lot of time making them.

This Plum Cake comes together quick, is simple and can be on your table in an hour.

Plums tend to sink to the bottom in cakes, in this recipe we put them on top of the batter. I like to use a spring form pan for this recipe, it releases the cake easily and makes a pretty presentation.To make it more elegant for special occasions, I drizzle it with a lemon glace, sprinkle it with powered sugar and almonds.

Oh and don’t forget the ice cream….Summer is exciting, not only for warm , lazy days laying in the hammock daydreaming, although I love these simple pleasures,

I look forward to the fruits and vegetables of the Summer . My food becomes more relaxed, not so fussy in Summer.This recipe is a prefect example, using fresh plums.

Things to know about is Fresh Plum Lemon Cake

The beautiful thing about this Plum cake recipe is you can

keep it real simple like I did ,and top it with powered sugar. Or you can a little more fancy and make a simply glaze by mixing 2 cups of powdered sugar 2 tablespoons of lemon juice.

And if you want to really dress it up serve it warm with a scoop of vanilla ice cream.

Notes

- Italian prune plums work especially well because they hold their shape during baking.
- The cake is even better the next day as the plum juices soak into the crumb.
- Serve with whipped cream, vanilla gelato, or a cup of coffee.

Plain or fancy your going to love this recipe!!! Please leave me a comment, let me know your experience with this recipe. And please don’t forget to tag me on Instagram, I love hearing from you!!!

Ingredients

Ingredients

For the Cake

- 3 cups sliced fresh plums (leave skins on)
- 1 cup granulated sugar
- ½ cup (1 stick) unsalted butter, softened
- 2 large eggs
- ½ cup sour cream
- 1/4 cup lemon juice
- 1 tablespoon lemon zest, plus1 tsp. more for the plums
- 2 teaspoons vanilla extract
- 1½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon

- ½ teaspoon ground nutmeg

For the Plum Topping

- 3 cups Sliced plums
- ⅓ cup granulated sugar
- 2 tablespoons flour
- 1 teaspoon cinnamon
- 1 tsp. lemon zest
- 1 teaspoon lemon juice

Optional Lemon Glaze

- 1 cup powdered sugar
- 2–3 tablespoons lemon juice

Instructions

1. Preheat oven to 350°F. Grease a 9-inch springform pan with butter and lightly dust with flour.
2. In a large bowl, beat the butter and sugar until light and fluffy, about 3 minutes.
3. Add the eggs one at a time, beating well after each addition until the mixture becomes pale and creamy.
4. Mix in the sour cream, vanilla, lemon juice, and 1 tablespoon of the lemon zest.
5. In a separate bowl, whisk together the flour, baking powder, cinnamon, and nutmeg.
6. Add the dry ingredients to the wet ingredients and mix just until combined. Do not overmix.
7. Spread the batter evenly into the prepared pan.
8. In a medium bowl, toss the plums with the ⅓ cup sugar, flour, remaining lemon zest, cinnamon, and lemon juice.
9. Spoon the plum mixture evenly over the batter.
10. Bake for 55–65 minutes, or until a toothpick inserted near the center comes out clean.
11. Cool in the pan for 15 minutes before releasing

the springform ring. Let cool completely.

12. Drizzle with the lemon glaze or dust generously with powdered sugar before serving.