

# Plum Cake Recipe

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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 glaze, sprinkle it with powdered 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 perfect example, using fresh plums.

## What's on Top This Plum Cake Recipe

The beautiful thing about this Plum cake recipe is you can

keep it real simple like I did ,and top it with powdered 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.

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**

4 cups unpeeled sliced plums

1 cup sugar

2 eggs

1 stick of butter room temperature

juice from two lemons

1/2 cup sour cream

1 1/2 cups flour

3 teaspoon baking powder

2 Tbs lemon rind

1 Tablespoons each vanilla, cinnamon and nutmeg

## **Instruction**

Heat oven to 350

Grease a 9 inch spring from pan with butter

Beat sugar and butter until light

Add eggs and beat until pale about 1 minute

Add sour cream, vanilla and lemon juice mix well

Combine baking powder, nutmeg and cinnamon with flour

Mix until just blended

Pour into greased pan

Mix plums with 1/3 cup sugar 2 Tbs. of flour, 1 Tablespoon each cinnamon, lemon rind and lemon juice

Pour plum mixture over cake batter

Bake in a 350 degree oven for 1 hour

Make a glaze of powder sugar and lemon juice to drizzle over cooled cake or sprinkle with powdered sugar

Enjoy!!!!!!