

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!!!!!!

Peaches and cream Cake

Peaches and Cream Cake

This Peaches and cream cake recipe is one of my favorite Summer dessert.

We have a peach tree loaded with the most delicious peaches. The tree is so prolific the fruit fills every branch and limb, often ripening all at once.

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

This peaches and cream Cake comes together quick, is simple and can be on your table in an hour, and it's deliciously easy to make.

Peaches 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 in season fresh peaches.

What's on Of Top This Peaches and Cream Cake

The beautiful thing about this Peaches and cream cake recipe is you can keep it real simple like I did ,and top it with powdered sugar and slivered almonds. Or you can get a little more fancy and make a simply glaze by mixing 2 cups of powdered sugar 2 tablespoons of lemon juice, to drizzle over the cake while still warm.

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 easy and delicious Peach cake recipe!!!

Make it and then 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 peaches
- 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

▪ **Instructions**

- Heat oven to 350
- Grease a 9 inch spring form 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 peaches with 1/3 cup sugar 2 Tbs. of flour, 1 Tablespoon each cinnamon, lemon rind and lemon juice
- Pour peach 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 and almonds. Enjoy!!!!