

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!!!!!!

Brown Butter Apple Tart

Brown Butter Apple Tart

This easy brown butter apple tart , has everything you want in a dessert. A chewy almond short bread crust, followed by a custard like filling, topped with apples, brushed with brown butter and baked to a golden deliciousness.

As much as I like layer, piled to the sky cakes, I like simple rustic cakes that don't require hours to prepare or need

special ingredients. I save those fancy cakes for Birthdays. Although this cake is simple in nature, it is packed with Fall flavors that will have your house smelling like warm apple pie.

What Apples for Brown Butter Tart

There are 7,500 varieties of apples in the world, 2,500 in the united states. Your not going to see these many varieties in the grocery store.

With this many different kinds of apples the possibilities are endless, I used honey crisp in this Brown Butter Apple Tart, Use what you like and have on hand, even mix different kinds.

One more thing I used a 10 inch tart pan that goes from oven to table, you can also use a 9 inch square pan.

Ingredients

- 1 1/2 cups flour
- 1/2 cup almond flour
- 1/2 cup brown sugar
- 1/3 cup almonds
- 1/2 cup cold butter cut up
- 1/4 cup butter
- And so forth
- 1/2 teaspoon each cinnamon and allspice
- 2 eggs beaten
- 1/2 cup sugar
- 1/3 cup apple juice
- 1/4 cup cream
- 2 Tablespoons flour
- 3 medium apples cored and thinly sliced

Instructions

1. Preheat oven to 350
 2. Butter a 10 inch tart pan
 3. In a food processor combine the 1 1/2 cup flour, almond flour, almonds and brown sugar cover and pulse
 4. Add the butter pulse until crumbly
 5. Pat mixture into prepared pan
 6. Bake 15 minutes
 7. Meanwhile make the spice brown butter by melting the 1/4 cup butter in a small sauce pan until brown about 10 minutes add the spices and set aside
 8. for filling mix the eggs, granulated sugar, 2 Tablespoons of flour and the cream
 9. Pour filling over hot crust bake 15 minutes
 10. Arrange apples in a circular design overlapping as necessary brush with the brown butter
 11. Bake 10 to 15 minutes or until apples are tender.
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Easy Strawberry Bars

Easy Strawberry Bars

These easy strawberry bars are full of fresh strawberry taste. Loaded with good for you ingredients, oats, walnuts and fresh strawberries make this dessert a guilt free option if your craving sweet but still want something a bit more healthy.

We are heading towards the end of May and Memorial Day weekend, and hopefully a light at the end of this pandemic tunnel. I know it will all look different as we return to a

new normal.

The comforting thing is food, and am happy to share this recipe with you all. Memorial day weekend has always been the unofficial start of Summer to me and the start of berry season.

And what better way to show case strawberries than these melt in your mouth super easy strawberry bars.

How To Make Easy Strawberry Bars

Start by cleaning the strawberries and cutting them in medium dice. Put the strawberries in a bowl with the white sugar, cinnamon, lemon zest and lemon juice set aside.

Then preheat your oven to 350 degrees, mean while in a bowl combine the oats and rest of ingredients, mix until well blended. Pat 3/4 of the crumb mixture in a 8 x 8 panspread the strawberry mixture over crust sprinkle top with reserved crumble, bake for 45 minutes. I topped my with a simple icing made by mixing 2 cups of powered sugar with 2 Tablespoons of lemon juice.

It's better to let the bars cool off a bit before icing and cutting. This is another one of my versatile recipes, in this recipe you can use different berries to fit your lifestyle and taste or what you have on hand.

If you make this recipe please leave me a comment and don't forget to tag me on Instagram, hearing your experience with my recipes is my favorite part. If your looking for more easy, delicious desserts try my Mandarin orange Bundt cake

Ingredients

- 2 cups oats
- 1 cup flour

- 1 stick butter melted
- 3 cups cubed fresh strawberries
- 1/2 cup sugar
- 1 tablespoon lemon rind
- juice from 1 lemon
- 1 cup chopped walnuts
- 1 cup brown sugar
- 1 Tablespoon each vanilla and cinnamon

Instructions

1. Preheat oven to 350
2. Mix strawberries with 1/2 cup white sugar, lemon rind, lemon juice, and 1 teaspoon vanilla set aside
3. In a bowl mix the oats, flour, baking powder, vanilla, butter, cinnamon, walnuts and brown sugar
4. Pat crumble mixture in bottom of 8 x 8 pan, lightly greased reserving 2 cups for crumble topping
5. Pour strawberry mixture over bottom layer
6. Sprinkle remaining crumble mixture over strawberries
7. Bake 45 minutes
8. Drizzle with simply icing
9. Cool before cutting