



Perfect Plum Breakfast or Lunch or Dinner Cake!

Makes one cake to serve 8-10 slices, depending on how big you like your pieces

Ingredients:

- ⅔ cup granulated sugar
- 1 stick salted butter, room temperature
- ⅔ cup unbleached flour
- ⅓ cup fine cornmeal
- 1 teaspoon baking powder
- 2 eggs - room temperature
- 12 Italian purple plums, sliced in half lengthwise and remove pits (24 halves)
- 1 Tbsp Turbinado sugar
- ½ tsp cinnamon
- 1 tsp finely grated lemon zest
- 1 tsp fresh lemon juice

Instructions:

Heat oven to 350 degrees and place a rack in the middle of the oven. Grease and flour the bottom and sides of a 8, 9 or 10-inch round cake pan (spring form if available).

Cream the sugar and butter in a bowl for five minutes.

Add the eggs one at a time, mix another minute.

Mix together the flour, cornmeal, baking powder and add half at a time to the batter until combined. The batter is very thick and pasty.

Spoon the batter into the pan. The batter is thick and must be spread with a spatula to even it out. Place the plum halves skin side up on top of the batter. I do this starting with one half in the center of the pan, then make another small circle of seven and put 16 around the perimeter.

Mix sugar, lemon zest and cinnamon together and sprinkle on top of the cake, and finally sprinkle lemon juice on top of the plums.

Bake approximately 40-45 minutes until the top browns and a toothpick comes out clean. Remove the cake from the oven and cool on a baking rack until room temperature. Cover and refrigerate or freeze if desired. Or cool to lukewarm and serve plain or with whipped yogurt or cream.