



OPEN-FACE PLUM CAKE

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Plums are in season along with other summer stone fruits. Eat them right out hand, or make into a jar of sweet jam, or add to your salads. Today we'll use them freshly sliced on top of a simple coffee cake. This simple cake recipe showcases **the best of summer stone fruits**. You can use apricots, nectarines, cherries, or peaches in place of the plums.

(Recipe Source: Martha Stewart Living, September 2007)

Brew up a pot of coffee, slice a piece of this warm delicious coffee cake and sit on the porch for breakfast! Even the kids will love this simple and easy treat.

THIS RECIPE MAKES TWO 8" LAYERS

1 ½ cup	all purpose flour
2 tsp	baking powder
½ tsp	salt
¾ cup + 1 Tbsp	sugar
½ cup	whole milk
¼ cup	vegetable oil
1 large	egg
2 tsp	vanilla
9 or 10	plums, pitted and halved
¼ tsp	ground cinnamon
2 Tbsp	cold, unsalted butter cut in small pieces
	Plus a bit more to grease two 8" cake pans.



1. Preheat oven to 400 degrees. Butter two 8-inch round cake pans. Whisk together flour, baking powder, and salt. In a separate bowl, combine 3/4 cup sugar, the milk, oil, and egg. Fold into flour mixture.
2. Divide batter evenly between prepared pans, and smooth tops. Arrange plums, cut sides up.
3. Combine cinnamon and remaining sugar, and sprinkle over plums. Dot with butter. Bake until tops are dark golden, plums are soft, and a toothpick inserted into center of cakes comes out clean, 30 to 35 minutes. Let cool.

Maggie's Notes:

- **Too much trouble? You can easily just purchase a coffee cake mix at the grocery and place sliced plums on top before baking using package directions**
- **Use plums that are soft but not overly ripe.**
- **Flavor combinations: Cherries with sliced almonds. Peaches with toasted walnuts.**