

Whipped

FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Peekaboo Plum Cake

1 cup sugar
1/2 cup unsalted butter
2 eggs
1 teaspoon vanilla
1 cup flour
1 teaspoon baking powder
pinch or two of salt
10-12 plums, halved and pitted
1 Tablespoon sugar
1 teaspoon cinnamon

Grease and flour a 10 inch tart pan or spring form pan. Cream butter and sugar together. Beat in eggs and vanilla. Sift together flour and baking powder (or as a shortcut, whisk them together in a bowl) and then mix them into the butter/sugar/egg mixture. Taste the batter and add a bit of salt as needed. Spread the batter in the pan. Place the plum halves skin side up around the pan. Mix together sugar and cinnamon in a bowl. Sprinkle around the top of the tart. Bake at 350 degrees for 40-50 minutes. Tart should be slightly brown on top and toothpick should come out clean.