

# Plum Cake

**Category:** Dessert

**Servings:** 4

**Rating:** 10

**Source:** Lucy Waverman, "The Globe"

## Description:

This is so good. Serve it with lightly whipped cream. It only serves four because we all had seconds!

## Ingredients:

i	plums	1 1/4 lbs, tart, quartered and pitted
i	sugar	1/3 cup
i	cinnamon	1 tsp.
i	eggs	2
i	sugar	3/4 cup
i	vanilla	1 1/2 tsp.
i	canola oil	1/2 cup
i	orange juice	3 Tbsp.
i	flour	1 1/2 cups
i	baking powder	2 tsp.
i	salt	1/4 tsp.

## Instructions:

Preheat oven to 350°. Grease a 9" cake pan and line bottom of pan with parchment paper.

Toss together plums, 1/3 cup sugar, and cinnamon.

Use an electric mixer to beat eggs, 3/4 cup sugar, and vanilla in a large bowl till pale and thick. Blend in oil and orange juice.

Sift together flour, baking powder, and salt in a separate bowl. Gradually add flour mixture to egg mixture till batter is blended and smooth. Spread batter into prepared cake pan. Artfully arrange plums over surface of batter and press them down slightly to partly submerge. Drizzle any juice over top.

Bake 1 hour to 1 hour and 10 minutes in lower third of oven or until cake tester comes out clean.

Cool in pan. Slice and serve warm or cold.