



FARMSTAND PLUM CAKE

Serves 8

1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
5 tablespoons unsalted butter, at room temperature *
3/4 cup (packed) light brown sugar
2 large eggs *
1/3 cup canola oil
Grated zest of 1 orange
1 1/2 teaspoons pure vanilla extract*
8 purple or red plums, halved and pitted *

Center a rack in the oven and preheat the oven to 350°F. Spray an 8-inch square baking pan, set aside.

In a medium bowl combine flour, baking powder, salt and cinnamon together.

In an electric mixing bowl, beat the butter at medium speed until it's soft and creamy, about 3 minutes. Add the sugar and beat for another 3 minutes, then add the eggs, one at a time, and beat for a minute after each egg goes in. Beat in the oil, zest and vanilla; the batter will look smooth and creamy. Reduce the mixer speed to low and add the dry ingredients, mixing only until they are incorporated. Pour the batter into the baking pan.

Arrange the plums cut side up in the batter.

Bake for about 30 to 40 minutes or until the top is honey brown and puffed around the plums and a toothpick inserted into the center of the cake comes out clean. Transfer the cake to a rack and cool for 15 minutes. Run a knife around the sides of the pan and unmold the cake. Invert and cool right side up.

If desired sprinkle with confectioners sugar.

*Items available at Chicago Downtown Farmstand

