

Grandma Rose's Plum Cake

Yield: 8 servings.

- 1 cup plus 2 tablespoons unsalted butter, softened
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{8}$ teaspoon salt
- 1 cup plus 3 tablespoons sugar
- 4 large eggs
- 1 teaspoon vanilla
- 12-16 plums, quartered or sliced
- 1 teaspoon ground cinnamon
- Confectioners' sugar (optional)

Preheat oven to 350°. Prepare two 9-inch cake pans with 2 tablespoons butter.

Sift together flour, baking powder, and salt. Set aside.

Using an electric mixer, cream together 1 cup butter and 1 cup sugar until fluffy. Add eggs, one at a time. Mix until well blended. Add vanilla.

Gradually add flour mixture and mix until batter is smooth. Do not overmix. Batter will be thick.

Divide batter into each cake pan. Arrange plums attractively on top of the batter.

Mix remaining 3 tablespoons of sugar and cinnamon together, and sprinkle over plums. Bake for 1 hour, or until edges are lightly browned and center is set. Remove from oven. Dust with confectioners' sugar, if desired, and serve.

