

Purple Plum Torte

From Barbara Hanft

Ingredients

1 cup sugar
1/2 cup butter (softened)
1 cup flour
1 teaspoon baking powder
Salt to taste
2 eggs
12 purple plums (halved and pitted)
Sugar, lemon juice and cinnamon for topping



Procedure

1. Preheat oven to 350 degrees
2. Cream butter and sugar until light in color
3. Sift flour with baking powder and salt taste. Add with eggs to sugar - butter mixture
4. Spoon mixture into 9-inch Spring form pan. Cover top of batter with plum halves, Skin side up. Sprinkle with sugar and lemon juice adjusting to tartness of fruit. Sprinkle With cinnamon
5. Bake for 1 Hour

NOTE

Best served warm but can be frozen and reheated. You can adjust sugar to taste