

The trees are laden this year with plums. My favourite has always been the prune plum. I love the way it splits in half to reveal a bright yellowy-green center with a pit that comes away cleanly. They're great in so many ways for baking. Here's an Austrian recipe – old school – but so yummy.

Austrian Prune Plum Coffee Cake

Ingredients:

1½ c prune plum pieces – split them in half, then slice each half into 3 or 4 pcs.
1 c flour (could use amaranth for Gluten free?)
1 t baking powder
½ c butter,
⅓ c sugar
¼ t nutmeg
1 t of lemon zest or you could use ¼ t cardamom
2 eggs (room temperature so they don't harden up the creamed butter)
¼ c golden brown sugar

Directions: Butter an 8" x 8" pan. Preheat the oven to 350 degrees.

Whisk together in a small bowl – the flour & baking powder

Using an electric mixer (or a really strong wrist), cream the butter, and then add in the ⅓ c sugar, with the nutmeg & lemon zest or cardamom.

Once this is all light and fluffy, add in the eggs, one at a time, mixing 'til creamy.

Mix the dry into the wet ingredients until well combined.

Spread the batter evenly into the prepared pan.

Arrange the plum pieces on the top of the batter in a pleasing pattern.

Sprinkle ¼ c golden brown sugar over the top.

Bake for 30 - 35 minutes, 'til golden.

Turn on the kettle, make your tea and enjoy it with a slice of cake.