

An Ode to Purple Plums and Marian Burros' Recipe for Plum Torte

The original recipe called for a cup of sugar. I only used ½ cup, but to make up for the lack of sweetness, I sprinkled the top with 4 tablespoons of turbinado sugar that gave the cake a crunchy crust. Apparently, this cake freezes well when double-wrapped in foil and placed in a plastic bag. But I have not tried this. If you want to be fancy, you can grind the lemon zest with the sugar in a mixture.

Ingredients:

½ cup white sugar
½ cup softened butter
1 cup unbleached flour
1 tsp baking powder
2 eggs (room temperature)
a pinch of salt
½ tsp vanilla
1 tsp lemon zest
2 heaping TBS of Greek yogurt
24 pitted purple plums
3 TBS turbinado sugar
lemon juice

Directions:

Butter a 9 or 10-inch pan with a removable bottom
Wash the plums, then pit them and halve them

Heat the oven to 350 degrees
Sift the flour with the baking powder

Cream the butter in a bowl until fluffy. Add one egg at a time, then add the lemon zest (if you didn't grind it with the sugar), and the vanilla. Mix until well combined. Add the baking powder mixture and yogurt, then mix until blended.

Scrape the batter into a springform pan. Place the plums skin-side up on top of the cake. Sprinkle generously with turbinado sugar and sprinkle with some lemon juice.

Bake the cake for approximately one hour on the bottom shelf of your stove. The cake is done when a toothpick comes out clean from the center of the cake.

Let the cake cool and enjoy.

Recipe from Marian Burros *New York Times* recipe
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