

Plum Skillet Cake



Ingredients

1/2 tablespoon unsalted butter for greasing pan

3/4 cup almonds, ground (about 3 ounces)

1/2 cups all purpose flour

1 teaspoon baking powder

1 teaspoon ground cinnamon

1/4 teaspoon fine sea salt

1 cup (2 sticks) unsalted butter, room temperature

1 cup plus 4 teaspoons sugar

2 large eggs

1 teaspoon vanilla extract

1/2 teaspoon almond extract

1 pound plums (about 6 medium) each halved, pitted, cut into 4 sections

Preparation

Position rack in center of oven and preheat to 350°F. Butter 9-inch-diameter cake pan with 2-inch-high sides or 9-inch-diameter cast iron skillet. Line bottom of pan with parchment paper round.

Finely grind almonds in processor. Transfer to medium bowl; whisk in flour, baking powder, cinnamon and salt. Using electric mixer, beat butter in large bowl until fluffy. Add 1 cup sugar; beat until well blended. Add eggs 1 at a time, beating well after each addition. Beat in vanilla and almond extract, then flour mixture just until incorporated.

Transfer batter to prepared pan; spread evenly and smooth top with spatula. Gently press plum slices into batter in spoke pattern around outer rim and center of cake, placing close together. Sprinkle 2 teaspoons of the sugar over plums.

Bake cake until tester inserted into center comes out clean, about 50 minutes. Cool cake in pan on rack 20 minutes. Run small knife between cake and pan sides to loosen. Invert cake onto platter; remove parchment paper. Place another platter atop cake. Using both hands, hold both platters firmly together and invert cake, plum side up. Sprinkle with remaining sugar. Cool cake completely. Cut into wedges.

Can also be served in the skillet warm with ice cream or sour cream

Serves 8

Recipe by Sue White