

Plum Pudding Cake

This

old-fashioned dessert has a sweet cake layer on top and a juicy plum

pudding filling beneath! It's simple to make and a great recipe for your

extra plums!

Yield:

9 servings

Ingredients:

1 cup all-purpose or cake flour

3/4 cup sugar

2 teaspoons baking powder

1/4 teaspoon salt

1/2 cup milk

3 tablespoons oil

2 cups washed and halved plums (pits removed, too!)

1 cup brown sugar

1 teaspoon cinnamon

1 cup boiling water

Instructions:

1. Preheat oven to 350 degrees. In a medium bowl, combine the flour, sugar, baking powder, and salt.

2. Beat in the milk and oil. Spread mixture in an ungreased 8×8-inch baking dish. Layer the halved plums on top.

3. Whisk together the brown sugar and cinnamon and sprinkle over the plum-topped batter. Pour the boiling water over everything!

4. Bake at 350 degrees for 1 hour, until cake is browned on top. (The top layer should test done with a fork with only a few crumbs, if you're unsure.)

Serve warm or cold. Perfect with ice cream or all by itself! ☐



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This recipe was taken from Tammy's Recipes.