



Fresh Plum Kuchen

TOTAL TIME: Prep: 20 min. Bake: 40 min. + cooling

YIELD: 12 servings.

I love this stunning cake in autumn with apples and pears, but each year I secretly can't wait for summer to roll back around so I can make plum kuchen. —Anna Daley, Montague, Prince Edward Island

Ingredients

1/4 cup butter, softened

3/4 cup sugar

2 large eggs, room temperature

1 cup all-purpose flour

1 teaspoon baking powder

1/4 cup 2% milk

1 teaspoon grated lemon zest

2 cups sliced fresh plums (about 4 medium)

1/2 cup packed brown sugar

1 teaspoon ground cinnamon

Confectioners' sugar, optional

Directions

1. Preheat oven to 350°. In a small bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in eggs. Combine flour and baking powder; add to the creamed mixture alternately with milk, beating well after each addition. Add lemon zest. Pour into a greased 10-in. springform pan. Arrange plums on top; gently press into batter. Sprinkle with brown sugar and cinnamon.

2. Place pan on a baking sheet. Bake until top is golden and a toothpick inserted in the center comes out clean, 40-50 minutes. Cool for 10 minutes. Run a knife around edge of pan; remove rim. Cool on a wire rack. If desired, dust with confectioners' sugar just before serving.

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