

The Times - Original Plum Torte

serves 8

350 Kcal

PREPARATION

Heat oven to 350 degrees.

Cream the sugar and butter in a bowl. Add the flour, baking powder, salt and eggs and beat well.

Spoon the batter into a springform pan of 8, 9 or 10 inches. Place the plum halves skin side up on top of the batter. Sprinkle lightly with sugar and lemon juice, depending on the sweetness of the fruit. Sprinkle with about 1 teaspoon of cinnamon, depending on how much you like cinnamon.

Bake 1 hour, approximately. Remove and cool; refrigerate or freeze if desired. Or cool to lukewarm and serve plain or with whipped cream. (To serve a torte that was frozen, defrost and reheat it briefly at 300 degrees.)

Tip

To freeze, double-wrap the torte in foil, place in a plastic bag and seal.

INGREDIENTS

? to 1 cup sugar

? cup unsalted butter, softened

1 cup unbleached flour, sifted

1 teaspoon baking powder

Pinch of salt (optional)

2 eggs

24 halves pitted purple plums

Sugar, lemon juice and cinnamon, for topping