

EASY Plum Torte

Ingredients

1/4 pound (1 stick) unsalted butter, softened
3/4 cup plus 1 or 2 tablespoons sugar
1 cup unbleached flour, sifted
1 teaspoon baking powder
2 eggs
Pinch salt
about 10 halved, pitted Italian (prune or purple) plums
1 teaspoon cinnamon or more, to taste

Arrange a rack in the lower third of the oven. Preheat oven to 350°F. Cream butter and 3/4 cup of sugar. Add flour, baking powder, eggs, and salt and beat to mix well. Spoon batter into an ungreased 9 or 10-inch spring form pan. Cover top with the plums, skin sides down. Mix the cinnamon with the remaining 1 or 2 tablespoons of sugar and sprinkle over the top.

Bake for 40 to 50 minutes, until a cake tester inserted in the center comes out clean. Remove from the oven and let cool; refrigerate or freeze if desired.