



Plum Torte

adapted from the New York Times; serves 8

- 12 Italian plums, halved and pitted (other plums are also fine)
- 2 tablespoons balsamic vinegar
- 3/4 cup organic cane sugar, plus 1-2 additional tablespoons
- 8 tablespoons unsalted butter, softened
- 2 large eggs
- 1 teaspoon lemon zest
- 1 cup unbleached all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon cardamom
- Large pinch sea salt
- 1 teaspoon ground cinnamon
- 2 tablespoons turbinado sugar

Preheat oven to 350 degrees.

Toss the pitted plum halves with the balsamic vinegar and 1-2 tablespoons sugar (depending on tartness of fruit) and set bowl aside.

Sift the flour with the baking powder, cardamom and salt.

Cream the sugar and butter in another large bowl (use a hand mixer, or use your stand mixer) until light and creamy. Add the flour mixture, then beat in the eggs. Stir in the lemon zest.

Spoon the batter into an ungreased 9" springform pan. Place the plum halves, skin side up, on top of the batter. Dust lightly with cinnamon, then sprinkle the entire surface generously with turbinado sugar.

Bake until golden and the plums are bubbly, 45-60 minutes. Remove from oven and cool before unmolding. Serve plain or with whipped cream or crème fraîche.

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

To serve a torte that was frozen, defrost and reheat it briefly at 300 degrees.