



# Plum Skillet Cake

*lightly adapted from Marian Burros*

*serves 6*

- 1 stick plus one tablespoon (and a little extra for greasing the pan) unsalted butter, softened
- 3/4 cup sugar (I used light brown)
- 1 cup unbleached flour (I used C4C)
- 1 teaspoon baking powder
- pinch salt
- 2 eggs
- 7-10 small Italian plums, halved and pitted
- 2 teaspoons fresh lemon juice
- 1 teaspoon ground cardamom
- 1 tablespoon turbinado sugar

Preheat the oven to 350 degrees. Butter an 8" cast-iron skillet.

Cream the stick of butter and 3/4 cup sugar. Add the eggs, one at a time, and beat to combine after each addition.

Sift the flour, baking powder and salt together. Then beat into sugar and eggs.

Spoon the batter into the prepared skillet. Arrange the plums in a nice pattern on top, skin side up. Sprinkle with the lemon juice, then the cardamom and then the turbinado sugar. Dot with remaining tablespoon butter.

Bake for about 50 minutes, until the cake is golden brown and a cake tester inserted in the center comes out clean. Remove from the oven and cool.

Serve at room temperature from skillet or reheat at 300 degrees until warm.

Delicious with yogurt, whipped cream or ice cream.