

Purple Plum Torte

The Essential New York Times Cookbook, by Amanda Hesser

Original recipe from Marian Burros, Sept. 1983



Purple Plum Torte

The most frequently requested recipe from the New York Times

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 pinch salt
- 1 cup sugar, plus 1 T. or more, depending on the tartness of the plums
- 8 tablespoons unsalted butter, softened
- 2 large eggs
- 12 whole plums, purple variety, halved and pitted
- 2 teaspoons fresh lemon juice, or more or less, depending on the tartness of the plums
- 1 tablespoon ground cinnamon

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 8

In the cookbook are several comments from long-time readers who suggested using apples or frozen cranberries. Someone else uses mango or peaches, adds 1/2 tsp of vanilla and the grated rind of a small lemon to the batter. Yet another person adds a teaspoon of almond extract to the cake batter. Someone else wrote that if you have more plums and want to use them, stand the plum halves on their sides and put them in a spoke pattern on the batter.

1. Heat oven to 350°. Sift the flour with the baking powder and salt.
2. Cream 1 cup sugar and butter in a large bowl with a hand mixer (or a stand mixer) until light in color. Add the dry ingredients and then the eggs.
3. Spoon the batter into an ungreased 9-inch springform pan. Cover the top of the batter with the plum halves, skin side up. Sprinkle with the remaining tablespoon of sugar and the lemon juice, adjusting to the tartness of the fruit. Sprinkle with the cinnamon.
4. Bake until the cake is golden and the plums are bubbly, 45-50 minutes. [Make sure the center is cooked through - add more minutes if it still jiggles a bit.] Cool on a rack, then unmold.

Per Serving (excluding unknown items): 331 Calories; 14g Fat (35.6% calories from fat); 4g Protein; 51g Carbohydrate; 2g Dietary Fiber; 84mg Cholesterol; 97mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fruit; 2 1/2 Fat; 1 1/2 Other Carbohydrates.