

Tante Theresas Plum Cake



A summertime favorite dessert

Ingredients:

- 3 cups of flour
- 2 teaspoons baking powder
- $\frac{3}{4}$ cup of sugar
- $\frac{1}{2}$ lb. butter or margarine - softened
- 2 teaspoons vanilla
- 1 whole egg and 1 egg yolk

- Plums
- Apricot jam

Preparation:

1. In a large bowl, mix the first six ingredients together.
2. Knead the dough for 5 minutes or more.
3. Butter a cookie sheet very well.
4. Press dough into pan.
5. Spread the dough with a thin layer of apricot jam.
6. Quarter the plums and lay them out on the dough in rows overlapping them slightly.
7. Sprinkle plums with sugar.
8. Bake at 375 degrees for 45 minutes.

Notes:

- This recipe was submitted by Linda Hubner from her aunt, Tante Theresa.
- This recipe also makes a delicious apple cake. Tante Theresa grates her apples instead of slicing them, and only grates them at the very end when the dough is already in the pan so that they don't discolor. She uses about 12 apples, adds sugar, cinnamon and lemon juice (and raisins if you like).
- You can also make dough in advance and keep in refrigerator until you need it

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