

## German Plum Cake

### Cake Ingredients:

- 1 & ½ cup all purpose flour
- 1 & ½ tsp baking powder
- 1 tsp cinnamon
- ½ cup butter, room temperature
- 1/3 cup sugar
- 2 large eggs
- 2 tsp vanilla extract
- ½ cup sour cream
- 5 large or 10 small plums, pitted, cut into wedges

1. Make sure one rack is in the middle of the oven then PREHEAT to 375<sup>0</sup>F
2. Spray a small baking pan with non-stick cooking spray & set aside. Wash plums, cut in half to remove pits and slice into wedges (approximately 6 wedges per plum). Set aside in mixing bowl.
3. Combine flour, baking powder and cinnamon into small mixing bowl.
4. In a large bowl, beat butter and sugar with an electric mixer until well blended. Beat in eggs 1 at a time, then vanilla extract.
5. Add dry ingredients and sour cream to wet mixture, use a WOODEN SPOON to combine, **make sure you do not overmix.**
6. Spread batter into a square baking pan and arrange plum wedges on their side on top of the batter.

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### Streusel Ingredients:

- 3 Tbsp butter
- 1/4 cup plus 2 Tbsp flour
- 3 Tbsp sugar
- ½ tsp cinnamon

1. Cream the butter using a wooden spoon. Add flour, sugar and cinnamon.
2. Sprinkle the streusel topping evenly over the plums.
3. Place baking pan into the oven and bake for 25 minutes.