

RED PLUMS CAKE



Ingredients (serves 4 people):

1 ½ cup sugar

150 g unsalted butter at room temperature

1 ½ cup sifted wheat flour

1 ½ tbsp baking powder

2 pinches salt

3 eggs

5 red plums cut in half without the seed or 300 g blueberries or blackberries or cherries

4 tbsp sugar to sprinkle

1 tsp ground cinnamon to sprinkle

½ tsp powdered sugar to sprinkle

Preparation:

1. In a mixer, put the sugar and butter and beat well.

2. Add eggs and beat until fluffy white cream.
3. Add sifted wheat flour, baking powder and pinches of salt, except the plums, sugar and cinnamon to sprinkle.
4. Beat the dough well and transfer to a false bottom baking sheet.
5. It is not necessary to grease, as the dough contains enough butter.
6. Add the red plums cut in half and without the seeds, touching the cut side directly to the dough.
7. Sprinkle the sugar mixed with cinnamon.
8. Bake in a preheated oven at 180° C for approximately 50 minutes or stick with a toothpick and it comes out dry.
9. Remove from oven and allow to cool slightly and disinform.
10. If desired, sprinkle powdered sugar and serve.