

Terri's Plum Torte

Ingredients

- 1 cup sugar or canna sugar
- 1/4 cup canna butter
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- Liberal dose of vanilla extract
- 1 cup flour sifted (optional - removes lumps for smoother batter)
- 1.5 teaspoon baking powder
- Pinch of salt
- 2-3 eggs (more eggs = moister torte)
- Plums pitted and quartered - amount depends on size
- Spices of your choice - ie. clove, ginger, anise, cinnamon, diced fresh basil

Instructions

- Preheat oven to 350 degrees.
- Prepare your springform pan, spray it with oil and then a light coating of flour on bottoms and sides.
- Cream sugar, butter, eggs together.
- Add the dry ingredients to the mixing bowl.
- Spoon batter into springform pan and add plums on top.
- Sprinkle more sugar on top for a bit of caramelized crunch top.
- Bake for 1 hour.
- During baking, the plums will sink into the cake, feel free to add more.

Notes

Can use peaches, nectarines, apples, in lieu of plums.

Try a cake pan, baking dish lined with parchment paper if you don't have a springform.