

GERMAN PLUM CAKE

Preheat oven to 400°

Ingredients:

2 C. flour

2 Tbsp. sugar

1/2 tsp. salt

1 C. salted butter

2 egg yolks

2 Tbsp. milk

Approx 10 Italian prune plums

Combine flour, sugar and salt together and work in butter, egg yolks and milk. Cover bottom and halfway up the sides of a 9" x 9" x 2" pan. Mix all ingredients in the pan. Press firmly.

Arrange plum halves in parallel rows. Mix together 3/4 C. sugar and 2 Tbsp. cornstarch and sprinkle evenly over all.

Bake approx. 30 minutes or until crust is done, not too brown.

This can also be made with peach or apple slices, in which case, mix in desired amount of cinnamon with the topping sugar for apples, (maybe for peaches, too!) Prune plums have a very short season; if you can't find them, regular plums would probably be good – I might try Black Friar.

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