

# HARVEST MOON FARM WILD PLUM CAKE

Compliments of Heather Gracie



INGREDIENTS: 1/2 CUP OF BUTTER (SOFTEN)

1/2 CUP OF SUGAR

2 EGGS (SLIGHTLY BEATEN)

1 CUP OF FLOUR

1 TEASPOON OF BAKING POWDER

1/2 TEASPOON OF SALT

1/2 TEASPOON OF ALMOND EXTRACT

ENOUGH WILD PLUMS (ANY PLUM WILL DO THE TRICK) WITH STONES

REMOVED AND CUT INTO WEDGES TO COVER TOP (ABOUT 2 TO 2 1/2

PREPARED CUPS)

TOPPING: 1/4 CUP OF SUGAR MIXED WITH 1/2 TEASPOON OF CINNAMON

DIRECTIONS: CREAM BUTTER, 1/2 CUP OF SUGAR AND ALMOND EXTRACT. MIX IN EGGS. MIX TOGETHER FLOUR, BAKING POWDER AND SALT, AND ADD TO ABOVE MIXTURE. POUR BATTER IN TO A BUTTER A 9" X 9" PAN. PRESS PLUM WEDGES INTO TOP OF BATTER. SQUEEZE A LITTLE LEMON JUICE OVER PLUMS IF YOU HAVE IT. SPRINKLE TOPPING MIXTURE

BAKE AT 375 DEGREES F FOR 40 TO 45 MINUTES OR UNTIL CAKE TEST DONE

OPTIONS: SERVE WITH ICE CREAM, WHIPPED CREAM AND/OR COFFEE!

GREAT ANYTIME! ENJOY!