Lavender Plum Cake (Placek ze Sliwkami)

Yield: 1: 9-Inch Cake

This simple Polish Plum Cake recipe is a family favorite. It is a buttery-lemon cake with a fresh plum topping -- just sweet enough for a light dessert or morning pastry with coffee.

Ingredients:

3 eggs
1/2 cup unsalted butter, softened
1/2 cup sugar
1 teaspoon lemon zest (or lemon rind from one Meyer lemon)
2 cups flour
1/2 teaspoon baking powder
3 tablespoons sour cream
1 teaspoon lavender, fine chopped
1 teaspoon vanilla extract
1.5 pounds of fresh plums

METHOD:

1. Preheat oven to 375F. Grease and flour one 9-inch pan.
2. Separate the eggs. First, beat the egg whites in a small bowl until a stiff peak forms, and then move to another bowl for the egg yolks.
3. In the second bowl, cream the butter with sugar, egg yolks, lemon zest, sour cream, lavender, and vanilla.
4. In a third bowl, stir together flour and baking powder. Then beat the flour mixture into the creamed egg yolk mixture until well blended. Fold in the egg whites so that all bowls are now mixed together.
5. Spread the batter evenly into the prepared pan. Arrange the plums skin side down (cut in half).
6. Bake at 375 degrees for 40 minutes or until a wooden pick inserted in center of cake comes out clean. Remove from oven and top with powdered sugar or plum sauce.