Plum Kuchen
Courtesy of Black Rock Orchard

Ingredients
Batter:
- ¼ pound butter
- 1 cup flour
- ½ cup sugar
- 1 teaspoon baking powder
- 2 eggs
- ½ teaspoon salt
- ½ teaspoon vanilla extract

Topping:
- 10 Italian prune plums (more or less)
  - You can substitute 5-6 apples, pears, peaches, or 2 cups of blueberries
- ½ cup sugar
- 1 teaspoon cinammon

Directions
1. Preheat oven to 275°. Grease 8-inch square pan.
2. Cut plums, remove pits, and slice each into 4-6 slices. Sprinkle with cinammon and sugar. Set aside.
3. Sift together flour, baking powder, and salt.
4. Cream butter and sugar, and add eggs one at a time, beating well until blended. Add vanilla.
5. Stir in flour mixture and mix well. Spread in pan. Layer plums over batter, arranging lines of plums with the slices slightly overlapping. (Do this quickly so the batter does not sit long.)
6. Bake for 25-30 minutes or until done.

Note: This recipe is easily doubled and baked in a 9 x 13 pan.