

PLUM TORTE recipe from Bev Swann's kitchen.

1 cup Sugar
1/2 cup Butter
1 cup Flour
1 tsp. Baking powder
2 Eggs
20 Plums; halves, and pitted

TOPPING

- Sugar
- Lemon juice
- Watkins Cinnamon

Cream sugar and butter. Add flour, baking powder, eggs, and beat well.

Spoon batter into 9" spring form pan. Place plum halves skin side up on top of batter.

Sprinkle lightly with sugar and lemon juice.

Bake at 350°F., for 1 hour.

Batter will rise and cover plums.

Remove and cool, refrigerate or freeze if desired.

Or cool to lukewarm and serve with vanilla ice cream or whipped cream.

To serve frozen tortes, defrost and reheat briefly at 300°F.