

# Plum Coffee Cake

## Ingredients

3/4 cup sugar + 2 teaspoons  
1 1/2 cups flour (all-purpose)  
1/4 tsp. salt  
2 tsp. baking powder  
1/4 cup olive oil + extra to grease pan  
1 large egg  
3/4 cup milk (or milk substitute)  
1 tsp. vanilla  
10 Italian plums halved and pitted  
2 tsp ground cinnamon

## Method

Grease a 9x9 pan and cover the bottom with parchment paper. Add the plums to a bowl with 2 teaspoons of sugar to macerate. Preheat the oven to 350 F.

Beat the olive oil and  $\frac{3}{4}$  cup sugar together in a bowl until smooth and then beat in the egg. Add the vanilla and the milk.

Whisk together the dry ingredients and then add to the egg mixture in 2 batches and mix until combined.

Do not overmix; some lumps are ok.

Arrange the plums in the bottom of the pan cut side down then pour the batter on top. Sprinkle extra sugar on top if desired for a crispy top. Bake for 25-30 min or until cooked through. Top with whipped cream or more fresh fruit.

*Recipe by Chef Jacob Rich*



ATLANTA BOTANICAL GARDEN