

Minna Rieck's Plum Cake*

A perfect sweet for Black Maria's Virtual Film Festival - Program 5

Ingredients:

1 cup sifted flour

$\frac{3}{4}$ cup of sugar

$\frac{1}{2}$ cup of butter, softened

Pinch of Salt

3 eggs - Separate the yolk from the white of 1 egg and reserve yolk in a medium bowl. Add the reserved white to the other two eggs in a separate bowl and set aside.

1 tablespoon whole milk

2 pounds of plums – halved and pitted

Make the crust:

Combine dry ingredients - sifted flour, 1 tablespoon of sugar and a pinch of salt. Add the softened butter and work it into the dry ingredients. Add the egg yolk and milk and mix together until blended. Roll the dough into a ball.

In an 9 x 9-inch cake pan with 2" high sides, press the dough down into the center of the pan covering the bottom and $\frac{1}{2}$ way up the sides.

Arrange the plums artistically in parallel rows on top of the crust.

Beat the 2 reserved eggs together with the reserved white and mix with $\frac{3}{4}$ cup of sugar.

Pour the egg and sugar mixture over the plums.

Bake in a hot oven, 400 degrees, for about 30 minutes or so, until the crust is baked golden and the plums are soft.

Serve warm with vanilla ice cream or just as is.

***Note on substituting fruit:** If plums are not available, or you prefer other fruits, experiment! This recipe is perfect for apples, peaches, or any combination of fresh fruits and berries such as peaches and blueberries or apples and raspberries. Use your imagination!