

suzanne™ Desserts

PLUM UPSIDE-DOWN CAKE



1/2 cup + 1 cup unsalted butter, room temperature
1/2 cup All Natural SomerSweet® Baking Blend
4 plums, pitted and thinly sliced
1 12-inch oven-safe sauté pan
2 cups All Natural SomerSweet® Baking Blend
3 cups cake flour, sifted
3 teaspoons baking powder
1 teaspoon salt
4 large eggs
1 cup heavy cream
1 teaspoon vanilla extract

Preheat oven to 350 degrees.

Place sauté pan on medium high heat. Add 1/2 cup of the butter and All Natural SomerSweet®. Mix well, until butter has melted and All Natural SomerSweet® has completely dissolved. Remove pan from heat.

Starting in the center, decoratively fan the plum slices on the bottom of the pan, all the way out to the edges. Spray pan with non-stick spray. Let cool.

Using an electric mixer, cream 1 cup butter and All Natural SomerSweet® together until light and fluffy, about 3 minutes. Gradually add the eggs, one at a time, making sure each is well incorporated before adding the next.

In a separate bowl sift together all the dry ingredients.

Add the vanilla to the cream. Pour one third of this mixture into the butter blend. Then add - one third of the dry ingredients. Continue alternating wet and dry ingredients - one third of the wet, then one third of the dry. Continue alternating until complete. Blend until smooth.

Pour batter over the plums in the oven-proof sauté pan.

Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean. Be careful removing pan from oven - handle will be very hot! Let cool in the pan for 1 hour. Loosen edge of cake by running a knife along the edge. Invert onto platter and serve.