

Plum Torte (any fruit torte)

1 cup Sugar

½ cup Butter

1 cup Flour

1 tsp Baking Powder

Pinch of Salt

2 Eggs

24 halves pitted purple Plums

Topping:

Sugar, lemon juice and cinnamon

Cream sugar and butter, add flour, B.P. Salt & eggs - beat well. Spoon Batter into 9" spring form pan, place plum halves on, sprinkle lightly with topping. Bake at 350 deg for hour. Serve with whipped cream
Or freeze - reheat briefly at 300 deg. Serves 8