

**Yield:** 8    **Author:** Sweet Tea & Fried Pies



## Plum Upside-Down Cake

Imagine a moist buttery yellow cake topped with plums soaked in a rum-infused caramel. If you drooled a little, I won't tell. Perfect on it's own but try topped with Greek yogurt or a sprinkle of powdered sugar.

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Prep time: 15 M    Cook time: 45 M    Total time: 60 M

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### INGREDIENTS:

- 6 to 8 small plums, depending on their size
- 6 tablespoons unsalted butter
- ½ cup dark brown sugar
- 2 tablespoons dark rum
- 2 teaspoons grated fresh ginger
- ½ cup unsalted butter, softened
- 1 cup granulated white sugar
- 2 teaspoons vanilla
- 2 large eggs, room temperature
- 1½ cups all-purpose flour
- 3 teaspoons baking powder
- Pinch of salt
- 1⅓ cup buttermilk, room temperature

### INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. Prepare a 9-inch round cake pan by tracing the bottom of the cake pan onto parchment paper with a pencil, and cut along the line. Spray the bottom and sides of the pan with cooking spray and line with the prepared round of parchment paper, smoothing out to remove any creases or air bubbles. Spray the parchment paper then add a couple tablespoons of flour and shake it around the pan until the interior surface is lightly and completely covered. Discard any excess flour.

3. Use a paring knife to cut the plums in half through the center, twist and separate. Remove the pits. If the pits don't come out easily, use your paring knife to carefully cut them out. Line the bottom of your cake pan with the plums cut sides down so they fit snugly in the pan.
4. Make your caramel by combining the dark brown sugar and butter in a heavy saucepan. Cook over medium-high heat until the sugar has dissolved, about 1 minute. Continue to cook, swirling the pan occasionally but never stirring the sugar mixture, until the mixture thickens and is bubbling on top, 3 to 5 minutes. Remove the pan from the heat and stir in the rum and fresh ginger. Pour caramel over plums and set aside.
5. In the bowl of a standing mixer fitted with the paddle attachment, beat the remaining ½ cup of butter, granulated white sugar and vanilla until light and fluffy. Add eggs, one at a time, beating well after each addition.
6. In a separate bowl, whisk together flour, baking powder, and pinch of salt.
7. Gradually add flour mixture to butter mixture, alternating with buttermilk and starting and ending with flour mixture.
8. Pour cake batter over plum and caramel mixture, and bake for about 45 to 60 minutes until tester inserted in the center comes out clean. Cake should be a light golden color, slightly domed on top and center should spring back to the touch.
9. The cake top may crack slightly while baking as the moisture releases from the fruit and juices may spill from your cake. To avoid a messy oven clean up, place a cookie sheet on the rack below your cake to catch any spills.
10. Let cake cool 10 minutes before inverting onto serving plate. Serve topped with yogurt or sprinkle with powdered sugar.

#### Variation

1. Not a plum fan? Try apricots, nectarines, pluots, or peaches instead. All will pair nicely with the rum and ginger flavors.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
474.93	22.09	13.20	63.43	1.46
Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
61.98	43.97	5.98	301.36	101.52