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Plum Skillet Cake



This plum-topped dessert is baked in a skillet and yields a moist, tender cake. You can also use an 8-inch cake pan.

Prep: 15 mins

Total: 1 hr

Servings: 4



Ingredients

4 tablespoons unsalted butter, room temperature, plus more for skillet

1 cup all-purpose flour, plus more for skillet

1/2 teaspoon baking powder

1/4 teaspoon baking soda

Coarse salt

3/4 cup plus 2 tablespoons sugar

1 large egg

1/2 cup low-fat buttermilk

2 ripe medium plums, thinly sliced

Directions

Step 1

Preheat oven to 375 degrees. Butter an 8-inch ovenproof skillet (preferably cast-iron); dust with flour, tapping out excess. Whisk together flour, baking powder, baking soda, and 1/2 teaspoon salt. Beat butter and 3/4 cup sugar with a mixer on medium speed until pale and fluffy. Beat in egg. Add flour mixture in 3 additions, alternating with buttermilk.

Step 2

Pour batter into prepared skillet, and smooth top with an offset spatula. Fan plums on top, and sprinkle with remaining 2 tablespoons sugar. Bake until golden brown and a toothpick inserted into the center comes out clean, 35 to 40 minutes. Let cool slightly.