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## Fruit Skillet Cake



This versatile batter takes kindly to stone fruits like plums (shown here), peaches, and even cherries. Try it in fall with apples or pears, in spring with berries -- you get the idea. The recipe comes from Martha's book "One Pot: 120+ Easy Meals from Your Skillet, Slow Cooker, Stockpot, and More."

**Prep:** 15 mins

**Total:** 1 hr

**Servings:** 6



Christina Holmes

### 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

1/2 teaspoon coarse salt

3/4 cup plus 2 tablespoons sugar

1 large egg

1/2 cup buttermilk

### Directions

#### Step 1

Preheat oven to 375 degrees F. Butter an 8-inch ovenproof skillet (preferably cast iron), and dust with flour. Whisk together flour, baking powder, baking soda, and salt. With an electric mixer on medium, beat butter and 3/4 cup sugar until pale and fluffy, 3 to 5 minutes. Beat in egg. Add flour mixture in 3 batches, alternating with buttermilk; beat until combined.

#### Step 2

Transfer batter to the prepared skillet; smooth top. Arrange plums on top, fanning the slices; sprinkle with the remaining 2 tablespoons sugar.

#### Step 3

Bake until golden brown and a cake tester into center comes out clean, 35 to 40 minutes. Transfer to a wire rack

2 ripe medium plums, thinly sliced

to cool slightly before serving.

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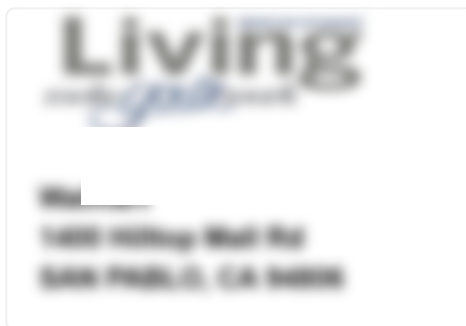


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