



Polenta and Plum Cake

Prep: 30 minutes Bake: 50 minutes
Oven: 350°F

- 4 plums, pitted and cut into wedges
- ¼ cup packed brown sugar
- 1 cup all-purpose flour
- ½ cup yellow cornmeal
- 1½ teaspoons baking powder
- ⅛ teaspoon salt
- 1 cup butter, softened
- ¾ cup granulated sugar
- 4 egg yolks
- 2 eggs
- 1 teaspoon finely shredded lemon or orange peel
- 1 teaspoon vanilla
- Whipped cream (optional)

1. Preheat oven to 350°F. Lightly grease and flour bottom and sides of a 9-inch spring form pan; line bottom with a 9-inch circle of parchment paper. Arrange plums on parchment in pan. Sprinkle brown sugar over the plums. Set aside.
2. In a small bowl combine flour, cornmeal, baking powder, and salt; set aside.
3. In a large mixing bowl, beat the butter with an electric mixer on medium to high speed for 30 seconds. Add granulated sugar and beat until light. Add egg yolks and eggs, 1 at a time, beating after each addition. Add lemon peel and vanilla; beat until combined. Beat in the flour mixture. Spoon batter over plums in pan and spread evenly.
4. Bake about 50 minutes or until a wooden toothpick inserted near center comes out clean. Cool cake in pan on a wire rack for 20 minutes. Remove sides of pan; cool cake completely. Invert cake onto serving platter; remove bottom of pan and parchment. If desired, serve with whipped cream. Makes 10 servings.

Nutrition Facts per serving: 356 cal., 21 g total fat (13 g sat. fat), 173 mg chol., 216 mg sodium, 37 g carbo., 1 g dietary fiber, 4 g protein.