



## Classic Summer Fruit Buckle

with Plums & Nectarines



2h



2 Servings

A classic fruit buckle is one of the best ways to showcase the bounty of summer. This cake earns its name from the weight of all the juicy fruit bearing down on the rising batter, causing the surface to buckle. We chose bright and luscious nectarines and plums to create a divine combination of tart and sweet. The longer the fruit sits, the better the cake will taste, if you can resist polishing it off right away! (Serves 8)



## What we send

- 3 red plums
- 2 nectarines
- 1 lemon
- 2 oz dark brown sugar
- 5 oz granulated sugar
- 5 oz all-purpose flour <sup>1</sup>
- ¼ oz baking powder
- 2 pkts raw sugar
- 2½ oz confectioners' sugar

## What you need

- ½ cup softened butter (plus more for greasing) <sup>7</sup>
- vanilla extract
- 3 large eggs <sup>3</sup>
- kosher salt

## Tools

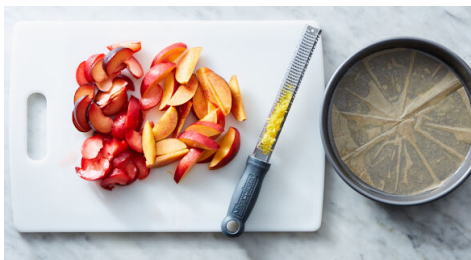
- microplane or grater
- 9-inch baking pan
- parchment paper
- hand-held electric mixer

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 340kcal, Fat 14g, Carbs 50g, Protein 5g



### 1. Prep ingredients

Preheat oven to 375°F with a rack in the center. Halve **plums** and **nectarines**; discard pits. Cut into ½-inch thick wedges.

Into a medium bowl, finely grate **all of the lemon zest**.

**Butter** a 9-inch round baking pan and line the bottom with parchment paper.



### 4. Bake buckle

Transfer **buckle** to center oven rack and bake until top is deeply golden brown and a toothpick comes out clean when inserted into the center, 45-50 minutes. Let cool completely in pan.



### 2. Cream butter & sugar

To **bowl with zest**, add **brown sugar**, ½ **cup softened butter**, and ½ **cup granulated sugar**. Using an hand-held electric mixer with whisk attachments, beat until fully combined and pale in color, about 2 minutes. Add **3 eggs** and **1 teaspoon vanilla**; beat until well combined, about 1 minute more.



### 5. Finish

Run a knife around the perimeter of the **buckle** and un-mold from the pan. Peel off parchment paper from the bottom and transfer to serving platter. Dust with **confectioners' sugar** and cut into slices for serving.



### 3. Finish batter

To **butter and eggs**, add **all of the flour** and **1 teaspoon each of salt and baking powder**. Beat until just combined. Add **all of the fruit** to the **batter** and mix until fruit is coated (mixture should be mostly fruit).

Transfer batter to prepared baking pan and sprinkle with **sugar in the raw**.



### 6. Serve

Enjoy!