

DINNERLY



Plum Upside Down Cake with Whipped Sour Cream

 2h  2 Servings

Cake is always good, but what makes it even better is a golden layer of fruit baked into the top. More specifically, our favorite stone fruit of the season: plums! You're bound to receive lots of "ooohs" and "ahhhs" without having to spend all that extra time decorating, because the plums do the hard work for you. Need we say more? We've got you covered!

WHAT WE SEND

- 3 red plums
- 2 oz dark brown sugar
- 5 oz self-rising flour³
- 1 oz buttermilk powder²
- 1 orange
- 2 (5 oz) granulated sugar
- 4 (1 oz) sour cream²

WHAT YOU NEED

- 4 Tbsp butter²
- 2 large eggs¹
- ½ cup neutral oil
- vanilla extract
- kosher salt

TOOLS

- microwave
- 8-inch round cake pan
- microplane or grater
- rimmed baking sheet

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 440kcal, Fat 24g, Carbs 54g, Protein 5g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center.

Halve **plums** and remove pits; thinly slice into rounds.

Microwave **4 tablespoons butter** until melted. Pour into an 8-inch round cake pan. Lightly brush some of the butter up the sides.



2. Assemble plums

Add **⅓ cup brown sugar** to cake pan; stir until butter and sugar are evenly mixed; spread in an even layer. Loosely shingle **plums** in concentric circles, lightly pressing into **butter mixture**.

Let chill in fridge, at least 20 minutes.



3. Make batter

Meanwhile, in a medium bowl, whisk together **flour** and **buttermilk powder** until smooth.

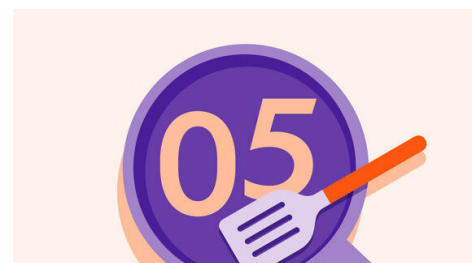
Zest **all of the orange** and squeeze **2 tablespoons juice** into a second medium bowl. Add **1 cup granulated sugar**, **2 large eggs**, **½ cup each of water and oil**, and **2 teaspoons vanilla**. Whisk until smooth. Add to **flour mixture** and stir until just fully combined.



4. Bake cake

Using a rubber spatula, scrape **cake batter** over **plums**. Place cake pan on a rimmed baking sheet.

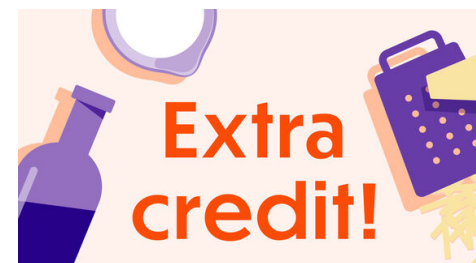
Bake on center oven rack until top is golden brown, center is set, and cake is just pulling away from sides of pan, 50–60 minutes.



5. Finish & serve

Meanwhile, in a small bowl, whisk together **all of the sour cream**, **1 tablespoon granulated sugar**, and **a pinch of salt**; whisk until smooth. Let chill in fridge.

Rest **cake** for 15 minutes. Place a plate on top of pan. Using oven mitts, carefully flip upside down to invert cake onto plate. Let cool, then cut into slices and serve with **whipped sour cream** dolloped on top. Enjoy!



6. Add some crunch!

Chop up pistachios and sprinkle them over top before serving.