



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: Plum

Plum Kuchen

Ingredients:

2 cups plums, deseeded and sliced
 $\frac{3}{4}$ cup milk
2 eggs
1 $\frac{1}{2}$ cups flour
 $\frac{1}{4}$ cup butter, room temperature
1 cup sugar
1 tsp baking powder
1 tsp almond extract
 $\frac{1}{2}$ cup almonds, crushed
1 medium orange, juiced
2 Tbs honey

Directions:

Preheat your oven to 350F. Spray a 10" round baking pan with baking spray. Cut a round piece of parchment paper to fit inside the pan. Spray the parchment paper lightly with baking spray. Set aside.

In a medium size bowl combine the orange juice, honey, and plums. Let sit for 15 minutes.

In a separate mixing bowl, beat the white sugar and butter until fluffy. Add the eggs, almond extract, and milk. Beat until well blended. Add the baking powder and ground almonds. Add the flour beating until just combined.

Evenly arrange the slices of plum in the baking pan. Spread the thick batter over the plums. Bake for 45 minutes or until a toothpick inserted comes out clean. Remove from the oven and let cool for 10 minutes. Invert the cake onto a plate. Peel back the parchment paper. Serve warm or allow to cool completely.