

Apple Cake from Shirley Stockmeyer

(same as Plum Cake from Shirley's Grandmother)

Requires a 7x12 pan (I use a glass pyrex dish)

Preheat oven to 425°

Sift together: 1 cup sifted flour

1 tsp. baking powder

¼ tsp. salt

2 Tbsp. sugar

Add: 3 Tbsp cold firm Butter – cut it in with a pastry cutter (like you would when making a pie crust) until butter is pea size

In a measuring cup beat well:

1 egg

½ tsp. vanilla

Add enough milk to make ½ cup of liquid mixture

(I use a one cup glass measuring cup with measure marks so I can see how much milk to add.)

Add this liquid mixture to the flour mixture. Mix until flour is just incorporated.

Spread this mixture into the pan – distribute it evenly using the back of a spoon or your fingers.

Quarter, peel, and core 3 to 4 Granny Smith apples.

Slice the quarters lengthwise into crescent shaped pieces about ¼" thick , and stack them on edge closely, pressing them into the batter. This amount of apple will make 3 rows lengthwise of the pan.

Topping:

Mix thoroughly:

1 cup sugar

2 tsp. cinnamon

Add: 3 Tbsp. Melted butter. Mix until well blended

Spread evenly over the apples.

Bake at 425° for 25 minutes - no longer

Note: When my grandmother made this cake she used damson plums from her own tree. The only plums that are available now are the small blue/purple Italian plums that are found in grocery stores only from late August to early September.

Choose fruit that is very firm – you will need about 16 -20 plums. Cut them in half lengthwise, remove the pit, and place the halves skin down on the batter. All else is the same as the apple cake.