



Marian Burros' very famous "Original Plum Torte" recipe

This may be the most popular recipe that the New York Times ever published. Starting in 1983, it was published at the end of summer every year through 1989. At that time, it was decided that they would not publish it anymore. That was a mistake. The public outcry was clear, "we want this recipe published every year!" Thus it is. We feel like it is important to pass this one on to you. We've made it numerous times and it is absolutely delicious. While the plums are in season, make 2 or 3 of them, they freeze well!

Ingredients:

- ¾ to 1 cup sugar (depending on how sweet you like your torte!)
- ½ cup unsalted butter, softened
- 1 cup unbleached flour, sifted
- 1 tsp baking powder
- Pinch of salt (optional)
- 2 eggs
- 12 purple plums, pitted and halved
- Sugar, lemon juice and cinnamon to sprinkle on top of the torte

Procedure:

1. Heat oven to 350°F.
2. Cream the sugar and butter in a bowl. Add the flour, baking powder, salt and eggs and beat well.
3. Spoon the batter into a springform pan of 8, 9 or 10 inches. Place the plum halves skin side up on top of the batter. Sprinkle lightly with sugar and lemon juice, depending on the sweetness of the fruit. Sprinkle with about 1 teaspoon of cinnamon, depending on how much you like cinnamon.
4. Bake 1 hour, approximately. Remove and cool; refrigerate or freeze if desired. Or cool to lukewarm and serve plain or with whipped cream (maybe even ice cream!).

(To serve a torte that was frozen, defrost and reheat it briefly at 300 degrees.)