

Individual Plum Upside Down Cakes

From the blog For Love of the Table

3 T. softened unsalted butter (41 g.)

6 T. packed golden brown sugar (75 g.)

3 plums

1 c. less 2 T. all-purpose flour (100 g.)

1/4 t. salt

1 t. baking powder

5 T. plus 1 t. (75 g.) unsalted butter, at room temperature

1/2 c. packed golden brown sugar (100 g.)

2 T. sugar (25 g.)

1 egg, at room temperature

1/2 t. vanilla

1/3 c. plain yogurt (80 g.)

To prepare the ramekins: Butter five or six 6-oz ramekins (see note). Use a half tablespoon (7 grams) of butter per ramekin and concentrate on getting most of the butter onto the bottom of each dish...the sides only need a thin film. Add a tablespoon of brown sugar (12 grams) to each and spread out into an even layer. Halve and pit the plums and slice thinly. Shingle the plums in on top of the brown sugar, arranging them so that the attractive side will be on top when the cakes are turned out. You will need about half a plum for each pan (maybe a little less), depending on the size of the plums. Set aside.

Combine the flour, salt and baking powder in a small bowl and set aside. Cream the butter and sugars until light and fluffy. Beat in the egg. Beat in the vanilla. Fold in half of the flour mixture, followed by the yogurt, followed by the remaining dry ingredients.

Using an ice cream scoop, divide the batter among the prepared ramekins. Spread the batter evenly. Place the ramekins on a baking sheet and transfer to a 350°. Bake until golden and a toothpick inserted in the center comes out clean—25 to 30 minutes. Serve warm. Serves 5 or 6.

Notes:

- You may make five or six cakes. If you like a higher portion of cake to fruit, make five cakes. You will only need 2 1/2 T. of butter and 5 T. of brown sugar for the topping. I prefer to make 6 cakes.
- The recipe is easily doubled to make 10 to 12 cakes.

<http://www.forloveofthetable.com/2014/07/individual-plum-upside-down-cakes.html>

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