

# Bakerlady



## Plum Cake Bread

adapted from [Allrecipes.com](http://Allrecipes.com)

1 cup pitted, chopped plums  
1 tablespoon all-purpose flour  
1/2 cup butter  
1 cup white sugar  
1/2 teaspoon vanilla extract  
2 eggs

1 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon baking soda  
1/4 teaspoon cinnamon  
1/3 cup sour cream  
1/4 cup brown sugar

### Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Spray a 9x5-inch loaf pan with cooking spray, or line with parchment paper.
2. Sprinkle chopped plums with 1 tablespoon of flour in a bowl, and toss to coat. Set aside. In a large bowl, beat the butter, white sugar, and vanilla extract with an electric mixer until light and fluffy. Beat in the eggs. In another bowl, sift together 1 1/2 cup of flour with salt and baking soda. Stir the dry ingredients into the egg mixture, alternating with sour cream until the mixture forms a smooth batter. Lightly stir in the flour-coated plums, and pour the batter into the prepared loaf pan. Sprinkle the top of the batter with brown sugar.

3. Bake in the preheated oven until a toothpick inserted into the center of the loaf comes out clean, 45 to 50 minutes. Remove from oven, and let cool in the pan 10 to 15 minutes before removing from pan for slicing.