

Plum Coffee Cake

½ cup butter, room temperature
2/3 cup sugar
4 eggs
1 tsp vanilla
1 cup flour
1 tsp baking powder
½ tsp cinnamon
1 ½ cups diced fresh plums, divided

Preheat oven to 375 degrees. Beat butter and sugar in mixer bowl on medium speed until light and fluffy. Add eggs and vanilla; beat until well blended.

Mix flour, baking powder, and cinnamon in medium bowl. Add to egg mixture; beat on low speed until smooth. Fold in ¾ cup of the plums. Spread batter in greased 9-inch round baking pan. Top with remaining plums.

Bake until top is lightly browned and center springs back when lightly tapped with finger, 30-35 minutes. Cool on wire rack. Serve warm or cold. Sprinkle with confectioners' sugar before serving.