

## Quick Plum Bread

1 cup sugar  
½ cup firmly packed brown sugar  
¾ cup oil  
1 egg  
1 tsp lemon zest  
2 cups flour  
1 tsp baking soda  
¼ tsp salt  
1 cup buttermilk  
1 ½ cups pitted, chopped plums

### Topping:

2 Tbsp sugar  
2 Tbsp chopped pecans  
¼ tsp cinnamon

In a mixing bowl, combine the sugars, oil, egg, and lemon zest; mix well. Combine the flour, baking soda, and salt; add to sugar mixture alternately with buttermilk. Stir in plums. Pour into two greased 8 by 4 by 2 inch loaf pans.

Combine topping ingredients; sprinkle over batter. Bake at 350 degrees for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.