

Italian Plum Cake

2½ pounds Italian plums	½ cup fresh-squeezed orange juice
3 cups flour	1 teaspoon vanilla
1¾ cups sugar	2 teaspoons cinnamon
4 large eggs	1 tablespoon baking powder
¾ cup olive oil	½ teaspoon salt
¼ cup vegetable oil	Confectioner's sugar
2 tablespoons Marsala wine	

Butter and flour a 10-inch springform. Place a rack in the middle of the oven and preheat to 350°.

Cut the plums in half and pit them. Place in a bowl and sprinkle on ½ cup of sugar, the cinnamon, and 2 tablespoons of Marsala. Mix thoroughly, and allow to macerate for about an hour.

In a bowl, whisk together the flour, the baking powder, and the salt.

In another large bowl, beat the room-temperature eggs until they are light and frothy. Gradually add the remaining 1¼ cups of sugar, the olive and vegetable oils, the orange juice, the vanilla, and ½ cup of the macerating liquid from the plums.

Gradually combine the dry ingredients with the egg mixture, until smooth. Do not over beat the batter.

Pour ⅓ of the batter into the prepared springform. Place ⅓ of the plum halves over the batter, cut side down—leaving behind any extra macerating liquid. Repeat with 2 more layers, finishing with a layer of plum halves on the top.

Bake for 50-60 minutes, removing the cake when the top is golden, and a cake tester come out clean.

Let the cake sit in the pan for 15 minutes. Run a knife around the edge of the pan and remove the outer ring of the springform. Unmold the cake onto a rack.

When cool, sprinkle confectioner's sugar over the top of the cake.

Serve plain or with ice cream or whipped cream.