

Plum Torte Recipe

Serves: 8 | **Prep Time:** 15 Min | **Cook Time:** 50 Min | **Difficulty:** Easy



INGREDIENTS

- 8 ounces (250 grams) “00” or All Purpose Flour
- 1 Tablespoon (12 grams) Baking Powder
- 8 ounces (250 grams) Sugar
- 4 ounces (100 grams) Unsalted Butter
- 4 large Eggs
- 1 teaspoon of Vanilla extract
- 1 Orange
- 7 ounces (200 grams) fresh unaged Cheese
- pinch of Salt

DIRECTIONS

1. Preheat the oven to 375° F.
2. Add cheese and sugar to a bowl and mix well with a spatula.
3. Add melted butter and slowly mix thoroughly.
4. Add salt and mix with a hand mixer (or whisk).
5. One egg at a time, mixing thoroughly.
6. Add the vanilla extract.
7. Add the zest of an orange.
8. Sift flour and baking powder into the bowl and mix well, with spatula or hand mixer.
9. Pour batter into the loaf pan and put in the oven for around 40 minutes.
10. Check the plum cake with a toothpick to confirm doneness. If it needs more time, add to the timer in 5 minute increments.
11. Once the toothpick comes out clean, let the loaf pan cool on a wire rack.
12. After 30 minutes, slice and serve.