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# HOME COOKING

*with Cathy*

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HOME PROMOTER  
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This is one of my favourite fall dessert recipes. It is easy and everyone always seems to love it! The darker plums seem to work a lot better in this recipe. We certainly have had a great growing season this year. Enjoy!!

## *Plum Platz With Maple Cream*

*Platz is a Mennonite recipe- a tender coffee cake topped with seasonal fruit and finished with a crumb topping. The maple sour cream makes a perfect way to finish off this dessert. You could also serve cake with vanilla ice cream.*

### *Fruit Topping:*

4 cups sliced, pitted blue or purple plums (you don't need to peel plums) 1/3 cup maple syrup

### *Cake:*

1-1/2 cups all purpose flour  
2 tsp. baking powder  
1/2 cup sugar  
1/2 cup butter  
1/2 cup milk

### *Crumb Topping:*

1/4 cup brown sugar  
1/2 cup all-purpose flour  
2-3 Tbsp. butter

### *Maple Cream:*

1/2 cup sour cream  
2-3 Tbsp. maple syrup

### *Preparation*

Preheat oven to 350 degrees F. Grease an 8x8 inch or 7x11 inch baking pan.

To make fruit topping, combine sliced plums with 1/3 cup maple syrup.

For cake, in medium bowl, mix together flour, baking powder and sugar. Cut 1/2 cup butter into cubes; cut into flour mixture with pastry blender or fork. Stir in milk. Pat batter into greased pan. Spoon fruit over batter.

To make crumb topping, mix brown sugar and flour in a small bowl. Cut in butter until mixture is crumbly. Sprinkle crumb topping over fruit. Bake for 40-50 minutes, until golden brown.

Meanwhile, make maple cream. In a small bowl, add maple syrup to sour cream. Whisk together, refrigerate, covered until ready to serve.

Serve cake warm or at room temperature. Cut into squares and top with a spoonful of maple cream. Makes 8-12 servings.