**Plum Kuchen Recipe**

**Ingredients:**

250 ml flour  
7 ml baking powder  
1 ml salt  
125 ml sugar, **divided in half**  
60 ml marg, **divided in half**  
1 egg   
90 ml milk  
500 ml seeded and quartered plums (approx. 5 plums)  
5 ml cinnamon  
1 ml nutmeg

**Instructions:**

1. Heat oven to 400°F. Grease 8-by-8-by-2-inch baking pan; set aside.
2. In mixing bowl, combine flour, baking powder, salt and 60 ml sugar. Cut in 30 ml marg; blend until crumbly.
3. In another bowl, beat together egg and milk; stir into flour mixture. Blend well.
4. Pour batter into prepared pan. Arrange plum quarters, overlapping, on top. Melt remaining butter and drizzle over plums.
5. Mix remaining sugar with cinnamon and nutmeg; sprinkle over plums.
6. Bake for 40 minutes.
7. Cool for at least 30 minutes. Serve with whipped cream or vanilla ice cream, if desired.