

Plum Pinon Streusel Cake

Serves 8 to 10

For the Streusel

3 tablespoons cold unsalted butter
½ cup packed dark-brown sugar
1 teaspoon ground canela (Mexican cinnamon) or regular cinnamon
½ cup pine nuts, toasted
Pinch of Salt

For the Crumb Topping

1 ½ cups all-purpose flour
¾ cup (1 ½ sticks) unsalted butter, softened
¾ cup confectioners' sugar, plus more for dusting
¼ teaspoon salt

For the Cake

¾ cup (1 ½ sticks) unsalted butter, softened, plus more for pan
2 ½ cups all-purpose flour, plus more for dusting
2 teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
1 ¼ cups granulated sugar
3 large eggs, lightly beaten
1 ½ cups sour cream
12 ounces small plums, such as Italian prune plums, cut into 1/2 -inch pieces
1 tablespoon plus 1 teaspoon pure vanilla extract

Prepare the streusel: Combine all streusel ingredients in a bowl. Using a pastry blender or two knives, blend until mixture resembles coarse meal. Cover and refrigerate.

Prepare the crumb topping: Combine all of the topping ingredients in a bowl. Using a pastry bender or two knives, blend until mixture resembles coarse meal. Cover and refrigerate.

Make the cake: Preheat oven to 375. Brush a 10-inch tube pan with butter and dust with flour; tap out excess. Sift together flour, baking powder, baking soda, and salt into a bowl. With an electric mixer on medium-high speed, cream the butter and granulated sugar until light and fluffy. Add beaten eggs in two batches, mixing well. Add the flour mixture in 3 batches, alternating with two additions of sour cream and mixing until combined after each. Fold in plums.

Pour half the batter into prepared pan; sprinkle evenly with streusel. Top with remaining batter, then drizzle vanilla evenly over batter. Bake 20 minutes. Remove from oven; sprinkle with crumb topping. Bake until topping is golden brown, 25 to 30 minutes more. Let cool completely on a wire rack before removing from the pan. Dust with confectioners' sugar just before serving.

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