

**Ingredients:**

- 1 pound plums (5-6)
- $\frac{3}{4}$  cup walnut halves
- $\frac{1}{2}$  cup (1 stick) unsalted butter, cut into slices
- $\frac{3}{4}$  cup sugar
- 2 large eggs
- Zest of 1 lemon
- 1 teaspoon vanilla extract
- 1  $\frac{1}{4}$  cup all-purpose flour
- $\frac{3}{4}$  teaspoon baking powder
- $\frac{1}{8}$  teaspoon Kosher salt
- 2 tablespoons turbinado or raw sugar
- 2 tablespoons honey

**Directions:**

1. Preheat the oven to 350°F.
2. Butter a 10-inch ovenproof skillet.
3. Halve, pit, and thinly slice the plums.
4. In a food processor, very finely chop the walnuts. Transfer to a bowl.
5. Make the batter: Add the butter and sugar the food processor and process until creamy 30-60 seconds. Add the eggs, one at a time and process after each addition until fluffy. Add the lemon zest, vanilla, flour, baking powder and salt. Pulse just until the batter is smooth. Finally, add the ground walnuts and pulse to mix them into the batter. The batter will be thick.
6. Assemble the cake: Scoop the batter into the skillet and smooth the top with the back of a spoon. Lay slices of plums in a ring around the outside edge of the pan, overlapping the slices slightly. Arrange a second ring of slices inside the first and then fill in the very middle of the cake with the remaining slices. Sprinkle with the turbinado sugar.
7. Bake 35 minutes and continue baking until the top is browned and a toothpick inserted in the center comes out clean. Set the skillet on a wire rack to cool. Warm the honey slightly and brush over the cake.