
PLUM CAKE

*1 sachet dried yeast
1 teasp. sugar
5 tblsp. of ¼ l warm milk*

Mix the yeast with the sugar and the warm milk in a cup.

*rest of ¼ l warm milk
500g flour
75g sugar
1 sachet vanilla sugar
dash of salt
50g margarine*

Knead these ingredients together with the yeast mix. The dough needs to rise for about an hour in a warm place.

ca. 1-1.3kg plums

Cut the plums in halves and remove the stones.

*400g flour
200g sugar
1 sachet vanilla sugar
dash of cinnamon
200g margarine*

Prepare a crumbly dough from these ingredients.

Knead the yeast dough again and spread it with a rolling pin on a baking tray. Spread the plums on the yeast dough. Crumble the second dough on top of the plums.

Bake at 200°C for about 25 minutes. The bottom of the yeast dough easily burns if the cake is baked for too long!