

Plum Cake with Pudding



This is my sister's favourite cake, she eats the whole cake herself, literally just by herself, of course during the day, not at once. This is one of famous cakes made in Germany where it is called Zwetschkuchen, some people call it Pflaumenkuchen, too. There plum cake is made with shortcrust pastry and there are pastry crumbs on the plums, I would say it is a typical German Zwetschkuchen, but there are variations, as this plum cake of mine. I prefer this version, which is faster, too.

INGREDIENTS :

FOR PASTRY :

270 g of sugar

5 eggs(L)

525 g of flour

1 package of baking powder

1 package of vanilla sugar

270 g . of butter (half melted) + for buttering the baking tray

FOR FILLING :

2 eggs

150 g of sugar

2 packages of vanilla pudding

ca. 2 kg of pitted plums

750 g . of cottage cheese (15 – 20 % fat or Topfen)

FOR CRUMBS :

1 – 2 tea spoons of cinnamon

360 g . of flour

250 g . of sugar

225 g . of butter (half melted)

PROCEDURE :

1 . wash and pit the plums ...

2 . turn the oven on to 180 degrees and let it heat well ...

3 . butter a big baking tray (38 x 33), flour it and tap out the excess from the tray...

4 . preparation for crumbs – put all ingredients in a bowl and mix them lightly with a fork, with your hands or with a mixer – attachment for making pastry or as I did in the video. Be careful when making crumbs – do not make a piece of pastry instead of crumbs !!!

5 . put the ready-made crumbs into the fridge while you prepare the pastry ...

6 . mix eggs and butter shortly (ca. 2 – 3 min .) using the attachment for biscuits. Then add all other ingredients and make pastry without lumps ...

7 . put the pastry into the buttered baking tray with a spoon and spread it evenly, then leave it aside for a while...

8 . put all the ingredients for filling into a bowl and mix them well ...

9 . put the filling on the pastry, spoon by spoon, and spread it lightly and evenly over the pastry ...

10 . stick the plums into the filling vertically, one beside another and sprinkle them with crumbs abundantly ...

11 . put the cake into the oven heated to 180 degrees and bake for 40 to 45 minutes ...

12 . let the cake cool and then enjoy each bit of it ...

NOTES AND ADVICE :

When preparing crumbs with a mixer, be careful not to knead pastry; so switch the mixer on at the smallest speed and mind the crumbs.

If you prepare crumbs with your hands DO NOT KNEAD with your palms, but just with your fingers, in this way you will have better control that you really make crumbs and not pastry.

To all beginners I would suggest working with a fork as the best option, in this way you can control how to make the best crumbs.

With light movements, light squeezing and mixing with a fork you will get excellent crumbs with no fear that pastry will be done instead. But you have to be careful with fork, too!

Cinnamon is not obligatory in this cake, but it really goes fantastically with plums.

In the covered baking tray (with a foil) you can keep the cake fresh and tasty for the next several days.

If there is a rest of crumbs, it is not a big deal – do not throw them away, because they can be used again. Put the rest of the crumbs into a freezer bag and put them into the

freezer. When needed, when you make any other cake, muffins etc. ... you can use them in the way that you put the frozen crumbs on a cake or muffins and you get something special ... I always have frozen crumbs in the freezer, so when I need them, I have ready-made ones.



If you like recipes from my blog, you can subscribe to my YouTube channel for free

... thank you for trusting me your Meri