



PLAUMENKUCHEN

INGREDIENTS:

- 4 cups flour
- 3 sticks butter or margarine
- 1 Cup sugar
- 1 tsp salt
- 4 eggs, separated
- 1 tsp Vanilla
- 1 Cup apricot or peach jam
- 3 lbs small purple plums (pitted and quartered)

PREPARATION:

Make a dough from the flour, butter, sugar, salt, egg yolks, and vanilla. Press the dough onto a cookie sheet with your fingers, and form a rim. Spread a thin layer of jam on top of the dough. Arrange the plums skin down in a single layer on the dough. Beat the egg whites slightly and brush over the plums and sprinkle two tablespoons of flour over the egg whites. Bake at 375°F for 40 minutes. If too sour, shake some powdered sugar on top.

NOTES:

This can also be made in the winter, substituting apples for the plums.

When I made the Plaumenkuchen for the Knitch Sunday afternoon knit-in, I made a few changes to the recipe. I used whole wheat flour, low-fat margarine, Egg Beaters and sugar-free apricot jam.

If you have any questions, leave a comment on my blog, www.bavgirl.com.

Happy Baking!
Claudia

