



TRADITIONAL PLUM CAKE

A fruity & soft plum cake

25 Min

Preparation

45 Min

Cook

Ingredients

1 cake

200 g butter

150 g sugar

2 eggs

250 g flour

50 g almonds or hazelnuts, grated

½ sachet baking powder

500-600 g plums/damsons for the topping

Recipe by: Janett Platino - Restaurant Bad Egart / Onkel Taa

Preparation

Beat together the butter and sugar until fluffy. Add the eggs (do not allow the mixture to curdle). Mix together the flour, almonds and baking powder and fold into the beaten mixture. Spread out (not too thickly) in a greased and floured tray.

Place the washed, stoned fruits on top and bake in the oven at 180 °C for approx. 45 minutes. Remove from the oven and immediately spread with hot apricot jam. Sprinkle with a little icing sugar before serving.