

German Plum Tart (Pflaumenkuchen)



| 1¾ hours | 45 min prep

This is considered to be THE German fruit tart. Traditionally this is baked on yeast pastry, but the sweet German pastry is also a perfect base. It must be made with cold butter and the dough chilled before using, otherwise there is a tendency to add additional flour, which is a mistake. The crust rises up between the fruits and the delicious juices are absorbed into the pastry.

SERVES 6 -8, 1 tart

Ingredients

1 cup flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup butter
1/3 cup sugar
2 lbs blue Italian plums
1/2 cup powdered sugar

Directions

1. In a bowl combine flour, baking powder, and salt.
2. Cut in cold butter and work with the fingers for the pie crust until the butter is the size of peas.
3. Stir in sugar and the beaten egg.
4. Stir with a fork until mixture gathers together. Chill 15 minutes in the freezer.
5. Using a piece of wax paper to prevent the dough from sticking to the hands, press onto the bottom and sides of a greased 13x19 inch baking dish.
6. Wash, dry, halve lengthwise, and stone the plums. Stand them on edge in rows very close together on the pastry.
7. Bake at 375 degrees for 50 minutes. Cool, then cover with sifted powdered sugar.