

## CAKES

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### ITALIAN PLUM POUCHES FROM BÜHL†

#### (ZWETSCHGENTASCHEN VON BÜHL)

- 12-14 Italian plums
- 2 tablespoons sugar
- 8 oz. light or fat free ricotta cheese
- 6 tablespoons olive or vegetable oil
- 6 tablespoons milk
- 1/2 cup sugar
- 2 cups flour
- 3 teaspoons baking powder
- 2 tablespoons sour cream
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup powdered sugar
- 3 tablespoons hot water

Wash plums, remove pits and cut each into 8 pieces. Place in a bowl, stir in 2 tablespoons sugar and put aside. In a large bowl place ricotta cheese (make sure to first discard any liquid), stir in oil, milk and 1/2 cup sugar. Mix the baking powder in the flour and stir into the cheese mixture. Knead into a smooth dough adding a little flour if it is too sticky. Place the cut plums in a strainer to remove excess juice. In a small bowl beat the egg with a fork, stir in the sour cream and vanilla extract and set aside. Sprinkle flour on a countertop. Take half the dough and roll it out to 1/4" thickness. Take a round cookie cutter or bowl 4 1/2" diameter and cut 20 rounds. With a brush spread the egg mixture over each round. Place 5 plum pieces on half the round and fold over the dough to cover the plum pieces and sealing it by pinching the edges. Place on a greased cookie sheet and bake in a preheated oven at 350° for 16-20 minutes until light brown. Stir powdered sugar with hot water in a small bowl and brush over each pocket while hot.

Makes 20 pieces

