

CAKES

PLUM CAKE WITH STREUSEL†

(ZWETSCHGENKUCHEN MIT STREUSEL)

Cake

- 1 package active dry yeast
- 1/2 cup sugar
- 1 cup milk
- 1 stick (or 8 tablespoons) butter or margarine
- 3 1/3 cups flour
- 1 egg
- 1/3 cup plain breadcrumbs
- 4 lbs. Italian prunes (type of plum)

Streusel

- 1/4 cup ground walnuts
- 1 1/4 sticks (or 10 tablespoons) butter or margarine (room temperature)
- 3/4 cup sugar
- 1 1/3 cups flour
- 1 teaspoon cinnamon

Cake

Place the yeast in a small bowl and add 1 teaspoons sugar (take from the 1/2 cup sugar). Pour the milk in a saucepan and heat. Take 3 tablespoons of the warm milk, stir into the yeast and set aside to allow it to rise. While the milk is hot, stir in the butter or margarine and sugar. Set aside until lukewarm. Place flour, egg and yeast mixture in a large bowl. Add the lukewarm milk mixture and beat until soft. Turn on lightly floured countertop and knead until smooth and elastic. Add a little more flour if too sticky. Place dough in a floured bowl, cover with a dishtowel and stand in a warm place until dough doubles in size (about 1 hour). Wash plums, cut into halves and remove seeds. After dough has risen, roll out and line a shallow, greased pan (10" X 15" X 1") with the dough making sure it covers up the sides. Sprinkle the breadcrumbs over the top evenly. Stand plums on their sides on the breadcrumbs (**do not lay flat**).

Streusel

Place sugar, flour, walnuts and cinnamon in a bowl. Cut the butter or margarine over it and mix with a fork into streusel. Sprinkle over the plums evenly. Bake in a preheated oven at 390° for 25-35 minutes. Cool and cut into squares.

Makes 1 cake

