

Plum Kuchen

Savannah · 28/09/2024

**Prep Time**

50 mins

Difficult

Medium

Servings

12

Description

This plum cake is known in Germany as pflaumenkuchen. It's a lovely moist coffee cake with a cinnamon crumble topping.

Ingredients

- - ½ cup white sugar - 2 tablespoons butter - 2 large eggs
- beaten - 1 cup all-purpose flour - 1 teaspoon baking powder - ¼ teaspoon salt - 1 teaspoon vanilla extract - 10 ripe plums
- halved and pitted - 1 cup white sugar - ½ cup all-purpose flour - 3 tablespoons butter
- melted - ½ teaspoon ground cinnamon

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 7x11-inch baking dish. Beat 1/2 cup sugar and 2 tablespoons butter together in a bowl using an electric mixer until smooth and creamy. Mix eggs
2. 1 cup flour
3. baking powder
4. and salt into creamed butter mixture; stir in vanilla. Pour batter into the prepared baking dish. Arrange plums
5. skin side-down
6. atop batter. Mix 1 cup sugar
7. 1/2 cup flour
8. 3 tablespoons butter
9. and cinnamon together in a bowl until crumbly; spoon over batter and plums. Bake in the preheated oven until plums are softened
10. about 35 minutes.