



Plum Custard Kuchen

Savannah · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

9

Description

This is a recipe Ive had for years Its great served warm but cooled to room temperature is good too Keep leftovers in the fridge if you have any

Ingredients

— - 1 cup all-purpose flour - 1 tablespoon white sugar - 1 teaspoon baking powder - ½ cup butter - 2 tablespoons heavy cream - 1 egg - 2 ½ cups pitted and sliced plums - ½ cup heavy cream - ½ cup white sugar - 1 egg - 1 teaspoon vanilla extract

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). In a large bowl
2. mix flour
3. 1 tablespoon sugar and baking powder in a bowl. Cut in butter until mixture looks like coarse crumbs. Stir in 2 tablespoons whipping cream and 1 egg. Press in bottom of ungreased 9-inch square pan and arrange plums over the top. Bake in the preheated oven for 25 to 30 minutes. While cake is baking
4. in a bowl
5. combine 1/2 cup whipping cream
6. 1/2 cup sugar
7. 1 teaspoon vanilla and 1 egg. Beat well
8. and pour mixture over plums and bake an additional 20 to 30 minutes or until custard is set. Serve warm or cool. Store in refrigerator.