

# THE ROBBER HOTZENPLOTZ



S12  
T1-4  
L1



## Baking plum cake

### Ingredients:

200g flour  
150g sugar  
120g butter  
75g cornstarch  
2 small eggs  
6g baking powder  
grated lemon peel, salt

### Filling:

650g plums  
150g sugar  
2 tsp cinnamon

### Crumbs:

200g flour  
125g butter  
8g vanilla sugar  
50-60g broken walnut  
kernels

### Preparation

1. Mix dry ingredients, crumble with butter.
2. Knead in the eggs and let the dough rest in the fridge for 35 minutes.
3. Core and quarter the plums.
4. Mix sugar with cinnamon and sprinkle on the plums. Let stand for 10 minutes.
5. Grease the round cake tin with butter and sprinkle with breadcrumbs.
6. Roll out the cake dough in a circle and place it in the baking pan.
7. Also put the plums in the mold and distribute evenly.
8. Put together the crumb dough, mix in the nuts.
9. Spread crumbs on the cake.
10. Bake until light on the lowest shelf at 180°C. (approx. 40min)



Idea: Szoky's kitchen:

<https://www.youtube.com/watch?v=E2LK1h91n0w&list=PLY94CkoEYXN4QKMuaHDAgi--SV3rnYaz&index=14>