

Plums cake from the tin with curd and cream and delicious cinnamon crumbles

For the dough:

- 180 g of curd, 20% fat content
- 70 g of sugar
- 1 of vanilla sugar
- 1 pinch of salt
- 5 tbsp oil
- 5 tbsp milk
- 300 g of flour
- 1 egg
- 1 baking soda

For covering:

- about 1,300 g Kriecherl (mirabelle plums)

For the casting:

- 4 tbsp quark
- 1 tsp of sugar
- 3 tsp cream
- 2 eggs

For the crumble:

- 150 g of flour
- 80 g of sugar
- 1 pck of vanilla sugar
- 100 g of butter
- Cinnamon - to taste

Preparation:

Wash and take out the stones of the plums. For the crumble, mix the flour, sugar, butter and cinnamon and let it rest. For the cream-cast mix the eggs with the sugar until it is fluffy. Stir in the curd (quark) and whipped cream. Put in the curd(quark) with the sugar, egg, oil and milk creamy with the mixer and stir in the flour and the baking powder. Form the dough into a ball and dust it with some flour.

Cover a deep baking sheet with the baking paper. Roll out the dough and place it on the baking tray. Place the plums (mirabelles) on the dough with the cut surface facing upwards.

Sprinkle the plums with the covering, use a spoon. Take the sprinkles from the fridge and sprinkle it with your hands. Now bake it in a preheated oven with 180 ° C top and bottom heat or at 150 ° C circulating air for 40-45 min.

After cooling down, you can dust the cake with icing sugar .

Good luck wishes you once again, Gudrun von Mödling.