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Grandma's German Plum Cake

Ingredients:

Filling

- ¾ cup sugar
- 3 Tbsp cornstarch
- 3 cups sliced plums
- lemon juice (if needed)
- butter (if needed)

Cake

- 1 Tbsp vinegar
- ¾ cup milk
- 1 egg
- 2¼ cups all-purpose flour
- ¾ cup sugar
- ¾ cup butter, cold
- ½ tsp baking powder
- ½ tsp baking soda
- ½ cup finely chopped walnuts

Instructions:

Filling

1. Stir together sugar and cornstarch.
2. Add to a saucepan with sliced plums.
3. Stir over medium heat until fruit thickens.
4. Add a couple of tablespoons lemon juice if too sweet.
5. Add some butter if too sticky.
6. Set aside to cool.

<http://www.quick-german-recipes.com/german-plum-cake.html>

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Cake

1. Preheat oven to 350° F. Butter a 9-inch springform pan.
2. Stir together vinegar and milk
3. Set aside for 5 minutes. Then add egg and beat together
4. In another bowl combine flour and sugar. Cut in butter until crumbly.
5. Remove ½ cup and reserve for the streusel topping.
6. To the remainder add baking powder, baking soda, and walnuts.
7. Add milk mixture to dry ingredients, stirring just until moistened.
8. Spread ⅔ of batter over the bottom and part way up the sides of the pan.
9. Spread the fruit filling over the batter.
10. Spread the remaining batter over the fruit in small spoonfuls, using two forks to spread over the filling as well as you can.
11. Sprinkle with the reserved streusel topping.
12. Bake for about 50 minutes or until nicely browned.