

Check out [www.justlikeoma.com](http://www.justlikeoma.com) for more German recipes



## Oma's Plum Cake Recipe

### Ingredients:

- 2 $\frac{1}{3}$  cups all-purpose flour
- 3 tsp baking powder
- $\frac{1}{3}$  cup granulated sugar
- 1 Tbsp Dr Oetker Vanilla Sugar
- pinch salt
- $\frac{1}{2}$  cup Greek Yogurt
- $\frac{1}{3}$  cup milk
- $\frac{1}{3}$  cup sunflower oil (I use light olive oil)
- about 2 lbs prune plums, pitted, quartered
- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1 cup cold butter

### Instructions:

1. Preheat oven to 350° F.
2. Into a large mixing bowl, mix 2 $\frac{1}{3}$  cups flour, baking powder,  $\frac{1}{3}$  cup sugar, vanilla sugar, and salt.
3. Add yogurt, milk, and oil and using dough hook, mix for a minute or so until dough holds together (do not over-beat!) ... if you wish, you can just mix it in a bowl with a wooden spoon, and knead lightly with hands till it holds together.
4. Press dough into a 9x13 inch pan or divide dough into two if using 2 springform pans.
5. Place plum quarters in rows on top of dough.
6. Mix together the 2 cups flour, 1 cup sugar, and butter to make the streusel dough. Crumble over top of plums.
7. Bake at 350° F for about 50 - 60 minutes or until top is lightly browned.
8. Let cool and serve.
9. Serves about 10