



Plum slices with crumble

Deliciously fruity plum slices with a moist quark and oil dough with classic baking oil. A delicious baking treat!

Zutaten

1 Portionen

Curd-oil dough

150 g Quark, low-fat

50 ml Milk

50 ml Byodo Baking Oil Classic

300 g Wheat flour

1.5 kg Plums or damsons

90 g Raw cane sugar

Crumble

230 g Wheat flour

90 g Raw cane sugar

120 g Byodo Baking Oil Classic

Possibly a sip of milk for consistency

1 Pinch Byodo sea salt

Zubereitung

First prepare the dough. First mix the flour, raw cane sugar, baking powder and a pinch of salt in a mixing bowl. Then add the quark, milk and baking oil. Knead with the dough hook attachment of a food processor or a hand mixer until a smooth dough is formed. Shape the dough into a ball, cover and set aside.

Now prepare the crumble. In a separate bowl, knead the flour, sugar, a pinch of salt and the baking oil with your hands until you have a crumbly consistency. If necessary, add a little milk and set aside.

Wash the plums thoroughly, halve, pit and quarter them.

Preheat the oven to 200 °C top and bottom heat and grease a deep baking tray with classic baking oil. Spread the quark-oil mixture evenly on top with your hands.

Press the quartered plums into the dough and spread the crumble on top. Bake the cake for 35 to 40 minutes until the crumble is golden brown.

Our tip:

Tastes delicious with a little cinnamon and sugar sprinkled on top and a dollop of fresh cream.