Zwetschgendatschi

1 For the dough, pour flour in a bowl and make a well in the middle. Crumble the yeast into the well, sprinkle some sugar over it and pour enough of the lukewarm milk over it to cover the yeast evenly. Briefly stir the yeast milk, then cover the bowl with a dish towel and let the sponge rise in a warm place for 15 to 20 minutes until the first bubbles become visible.

2 Add the rest of the milk, the remaining sugar, butter, egg and salt. Knead the mixture with the kneading hooks of your kitchen machine (or by hand) until the dough can easily be lifted from the side of the bowl. If the dough is still very sticky, add flour by the tablespoon. Lightly dust with flour, then cover and let rise in a warm place for about an hour or until almost doubled.

3 Meanwhile prepare the plums: Wash, pad dry and cut them in half to remove the stone, then half again. Set aside.

4 Preheat the oven to 180°C (355°F) and brush a small baking sheet (~22x30 cm/ ~8,5x12 inches) with oil or line with parchment paper. Punch down the dough, roll out on a floured work surface until it is approximately the size of the sheet and about 0,5 cm (0,25 inch) thin. Then spread out on the baking sheet and pull into shape.

5 Arrange the plum quarters in slightly overlapping rows - tightly and cut side up - and sprinkle with brown sugar and cinnamon (depending on the plums' sweetness and your sweet-tooth-grade). Then distribute the slivered almonds evenly over the cake.

6 Bake in the oven (middle rack) for 25 to 30 minutes, but make sure that the bottom doesn't get too dark (I carefully peak underneath after 20 minutes or so with a spatula). Take out, let cool and cut into square pieces. Serve with whipped cream and/ or an extra pinch of cinnamon sugar.

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Recipe source: inspired by our neighbor Mark

Prep time: ~20 minutes, rising time: ~1 hour 15 minutes, baking time: 25-30 minutes

Ingredients (yield: one small baking tray, ~22x30 cm/ ~8,5x12 inches):

- 275-300 g all-purpose flour, possibly a bit more
- 10 g fresh yeast (cake)
- 50 g white sugar
- 100 ml lukewarm milk
- 50 g butter (at room temperature)
- 1 egg (medium, at room temperature)
- a pinch of salt
- 600-700g Zwetschgen (Italian prune plums/ damson plums)
- optional: 1-2 tbsp brown sugar
- optional: cinnamon
- 50-75 g slivered almonds
- serve with whipped cream and/ or an extra pinch of cinnamon sugar

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