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## Buttermilk cake with plums

### **INGREDIENTS**

#### **Dough**

300 ml buttermilk  
2 eggs  
120 ml oil  
400 g flour  
1 P baking powder  
200 g sugar

#### **Crumble**

60 g margarine  
75 g flour  
30 g sugar  
1/2 tsp cinnamon  
2-3 tablespoons flaked almonds  
500 g plums

### **INSTRUCTIONS**

For the dough, beat eggs with sugar until frothy, gradually add oil, baking powder, flour and baking soda and stir until creamy. Put the dough on a prepared baking tray and smooth it down. Preheat the oven to 180 C°. Wash and halve the plums. Spread the plums over the dough. Sprinkle the flaked almonds over them. For the crumbles, knead the margarine with

the flour, sugar and cinnamon and put it on the plums. Bake at 180 C° for about 60 minutes.