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Plum tartlets with cinnamon crumble

INGREDIENTS

Dough:

180 g flour
80 g margarine
80 g sugar
1/2 teaspoon baking powder
2 tsp vanilla sugar
1 egg
500 g plums

Cinnamon crumble

150 g flour
100 g sugar
100 g margarine
1/2 tsp cinnamon

INSTRUCTIONS

Wash, stone and dice the plums. Knead flour, margarine, sugar, baking powder, vanilla sugar and egg to a shortcrust pastry, wrap in foil and chill for half an hour. Prepare the Tartelette forms and grease them. Cover each form with dough and pull it up at the edge, fill it with diced plums and sprinkle with almond flakes. For the cinnamon crumbles, mix flour, sugar, margarine and cinnamon into crumbles and place on the Tartelettes. Bake the Tartelettes at 175 C ° - approx. 30 minutes.

