



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Plums**

Zwetchenkuchen (Plum cake)

Ingredients:

3 lbs Italian plums, seeded, roughly chopped

4 cups flour plus extra

$\frac{3}{4}$ cup sugar

1 cup milk

$\frac{1}{2}$ butter, melted and cooled

2 eggs, beaten

1 $\frac{1}{2}$ Tbs active dry yeast

1 tsp vanilla

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ tsp sugar

$\frac{1}{4}$ cup cinnamon sugar

1-2 Tbs cornstarch

Streusel:

1 cup sugar

1 cup flour

1 cup oats

$\frac{1}{2}$ cup butter, softened

1 tsp cinnamon

Directions:

In a bowl, gently stir together the warm milk, half teaspoon sugar, and yeast. Let sit until the yeast begins to foam up, about 5 minutes. Sprinkle the cinnamon over the plums to coat. Set aside.

In a mixing bowl, whisk together the flour, $\frac{3}{4}$ cup sugar, and salt. Add in the remaining ingredients including the milk/yeast mixture. Mix until the dough begins to come together. Sprinkle a little flour on a clean flat surface. Turn dough out onto the floured surface. Knead for five minutes. Rub flour on your hands if needed to keep from sticking but don't add anymore flour to the dough. (I lightly sprayed my hands with cooking spray to make kneading easier) The dough will be slightly sticky, something between a pie crust dough and a Danish dough. Spray the same mixing bowl lightly with cooking spray. Place the dough in the bowl and cover with a warm damp towel. Let sit in the warmest area of your kitchen and let rise until the dough has doubled in size, about an hour. (If you have a proof setting on your oven, this is the time to use it. Be sure your bowl is oven proof. It only took 30 minutes in my oven so keep an eye on the dough)

Grease an 18inch jelly roll pan. Roll out the dough and drape it over the pan. Don't worry about rolling it out just right. Drape it over the pan then spread the dough with your hands pushing the edges up the sides of the pan. You can press your fingers along the edges to keep the dough sides in place. Pour the plum/cinnamon mixture over the cake, spreading for even coverage. Let sit for another hour in a warm area. (This only took another 30 minutes in my oven using the proof setting)

Preheat your oven to 350F.

To make the streusel: Whisk together the flour, cinnamon, and sugar. With a pastry cutter or your fingers, cut the butter into the flour mixture until crumbly. Stir in the oats. Sprinkle evenly over the plums. Bake for 30 minutes then let sit for a few minutes so the filling thickens up as it cools. Slice and serve warm.