

# Plum Kuchen

Using 9-inch pie pans, this recipe makes two tarts.



## Ingredients

### For the Crust

2 scant C flour  
½ C sugar  
1 tsp baking powder  
¾ stick margarine (butter)  
1 egg yolk  
½ tsp vanilla  
2 TBSP cold water

### For the Plums

1½ - 2 LBS Italian / prune plums  
2 TBSP sugar

### For the Streusel

1 stick margarine  
1 C sugar  
1 C flour  
½ tsp vanilla

Plus 2 TBSP flour to sprinkle on  
dough and plums



## Directions

### Preheat Oven to 360 degrees

#### Make the Crust

1. Combine flour, sugar, baking powder.
2. Cut in margarine or butter.
3. Make a well in the middle of the dough; add egg yolk, vanilla, 2 TBSP cold water and combine (add more water as needed, a few drops at a time).
4. Divide dough in half; press each half into a pie pan. Press dough across bottom and about ½ inch up the sides.

#### Prepare the Plums and Tart

5. Slice plums and toss with 2 TBSP sugar; let sit.
6. Sprinkle 1 TBSP flour over top of each crust.
7. Strain plums to remove excess water. Arrange plums on dough and sprinkle with another TBSP flour, divided between the 2 pans.

#### Make the Streusel

8. In a medium bowl, combine all the ingredients USING YOUR HANDS ONLY. Gently combine into crumbs; do not overwork or it will turn into dough.
9. Gently place streusel over plums; covering them completely.
10. Bake at 360 degrees for about ½ hour, until golden on top.