

## Sheet Plum Cake

Luisa's recipe only uses one half sheet which will make enough for 10 -12 pieces. That's great, because this sheet cake is best when freshly baked and ok on the second day. It tastes twice as good with whipped cream. Don't skimp on the plums, you barely want to see the base. The next time I bake this cake I will use more plums. The Streusel adds sweetness and richness. You could omit the streusel and sprinkle some sugar over the plums before baking. Then you could call it a plum pizza. Please, try this cake with whipped cream. It makes all the difference and elevates this cake to a different level.

### Ingredients:

#### The Dough:

7 ounces ( 200g) all purpose flour , more for kneading  
3 TBS sugar  
1 tsp. Instant yeast  
½ tsp. lemon zest  
pinch of salt  
3 TBS (40g) unsalted European butter  
1 egg yolk

#### The Plums:

2 -2 ½ pounds Italian plums

#### The Streusel:

4.2 ounces (120g) all-purpose flour  
⅓ (70g) sugar  
½ tsp. cinnamon  
Pinch of salt  
5 TBS. (70g) unsalted European style butter, softened

### Directions:

Melt the butter and let it cool. Bring the milk and egg yolk to room temperature. You want the milk to be hand warm.

Line a 9-13-inch metal baking sheet with parchment paper, letting the sides hang over the edges.

In a large bowl stir together the flour, sugar, yeast, lemon peel, and salt. Mix in the butter, milk, and egg yolk. Once the dough is formed dump it on a floured work surface and knead for 5 minutes. It should be silky smooth. Add a little bit more flour, but not too much. The dough should still be soft and slightly floppy.

Form the dough into a ball and place in a buttered bowl. Cover the bowl with a dishcloth and place in a warm, draft free location for about an hour, or until the dough has doubled in bulk.

Preheat the oven to 350° Fahrenheit (180°C )

Prepare the topping, halve and pit the plums, then quarter them. For the Streusel, mix together the flour, sugar, cinnamon and salt in a bowl. Cut the butter in cubes and add to the flour mixture. Using your fingers rub the butter into the flour mixture until you have bean-size *Streusels*. Cover and refrigerate the streusel mixture until ready to use.

Gently deflate the dough with your fingers and push it evenly to fit the pan creating a 1 inch edge. The rest of the dough should be about 1/8 inch thick.

Starting at the edges push the plums skin-side down into the dough. The plums should be snug together so that no dough is showing. Sprinkle the *Streusel* evenly over the cake. Bake the cake in the middle of the oven for 40 to 45 minutes or until the crust is golden brown and the edges of the *Streusel* are turning colors.

Cut this cake into serving pieces. It is best served the same day or the next. It tastes great when it is still warm smothered with whipped cream.

*Guten Appetit!*

Recipe by Luisa Weiss

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