



# FLAT PLUM CAKE



## QimiQ BENEFITS

- Light, fluffy and moist consistency
- Quick and simple preparation
- Prevents moisture migration, pastry remains fresh and dry for longer



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medium

## INGREDIENTS FOR 1 1/1 GASTRO-BACKBLECH

<b>250 g</b>	QimiQ Sauce Base
<b>120 g</b>	Powdered sugar
<b>24 g</b>	Fresh yeast
<b>600 g</b>	AP Flour, plain
<b>4</b>	Egg yolk(s)
<b>100 g</b>	Butter
<b>2 package</b>	Vanilla sugar
<b>2 pinch(es)</b>	Salt
<b>240 g</b>	Bread crumbs
<b>200 g</b>	Sugar
<b>2 small pinch(es)</b>	Cinnamon
<b>1.6 kg</b>	Plums, halved, stoned

## METHOD

1. Lightly heat the QimiQ Sauce Base with the icing sugar. Add the yeast and allow to dissolve.
2. Place the flour, egg yolk, butter, vanilla sugar and salt into a mixing bowl. Add the QimiQ mixture and knead to form a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 100 °F.)
3. Preheat the oven to 350 °F (air circulation).
4. Roll out the dough and place onto a baking tray lined with baking paper. Mix the bread crumbs with the sugar and cinnamon and sprinkle onto the dough. Top with the plum halves.
5. Bake in the preheated oven for approx. 35 minutes.
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