

Plum and Blueberry Kuchen

Tarla Fallgatter cooking class, 2017



Servings: 8

1. Preheat oven to 450°F. If your oven runs hot, lower it to 425°F.
2. Sift flour and mix with sugar, baking powder, salt and cinnamon.
3. In a food processor pulse eggs with milk and zest. Pulse in melted butter and then add the flour mixture. Batter will be thick.
4. Butter a 9-inch springform pan and scrape batter into it, spreading evening.
5. Combine topping and mix well. Set aside.
6. Arrange plum or peach slices around edge of pan, filling the center with remaining slices. Sprinkle with berries (blue or raspberry). Sprinkle top with sugar-cinnamon mixture.
7. Bake kuchen for 25 minutes and remove from oven.
8. Beat yolk and cream together with a fork and pour over the top of the kuchen. Return to oven and bake another 10 minutes.
9. Cool in the pan on a rack for 10 minutes, then remove springform side. Sprinkle top with powdered sugar (through a sieve or pre-sifted) and serve with vanilla ice cream or whipped cream

FRUIT:

2 pounds plums, OR peaches

1/3 cup fresh blueberries, OR raspberries

KUCHEN BATTER:

1 1/2 cups all purpose flour, sifted

1/2 cup sugar

2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon ground cinnamon

2 large eggs

2 tablespoons milk, or half and half or cream

1 1/2 tablespoons lemon zest

1/4 cup unsalted butter, melted

TOPPING:

1/4 cup sugar

1/2 teaspoon ground cinnamon

2nd TOPPING:

1 large egg yolk

3 tablespoons heavy cream

GARNISH:

1 1/2 tablespoons powdered sugar, sifted

SERVE with vanilla ice cream or sweetened

whipped cream

Per Serving (excluding unknown items): 326 Calories; 11g Fat (28.9% calories from fat); 6g Protein; 54g Carbohydrate; 3g Dietary Fiber; 103mg Cholesterol; 279mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 2 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com