



# Historical Society of Pennsylvania

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"Zwetschenkuchen," in *Praktisches Kochbuch für die Deutschen in Amerika* (Practical Cookbook for the Germans in America) [TX721 .D251]

## Original Recipe:

Ingredients: All measurements are European so they are in grams. Sorry.

### Short Crust Dough:

250g flour

70g sugar

125g of butter cut small

Pinch of salt

1 egg

Extra flour for working the dough and extra butter for the baking pan.

### Filling:

700 g Zwetschen (prune plums, Stanley plums, damask plums)

3 Tablespoons breadcrumbs

### Streusel (optional)

125g Butter

100g sugar

180g Flour

1 packet of Vanilla sugar (or 1teaspoon vanilla)

Pinch of salt

1 Tablespoon cinnamon

### Short Crust Dough (base)

Combine dry ingredients in a bowl. Make a well in the center. Break the egg into the well. Put the cubed butter into the dry ingredients. Begin to combine, when it begins to come together, transfer to work surface and knead into a ball. Once combined place into the refrigerator for at least half an hour. This dough keeps very well and can be frozen.

While the dough is resting, prepare the prunes, streusel and baking pan.

Cut prunes in half and remove pits.

Streusel:

Combine all ingredients. This will be a very soft dough.

Grease baking pan (springform) very well with butter, set aside.

When the short crust is ready, set the oven to 375°F. Roll out the dough on a floured surface, or between two pieces of parchment paper. It is a very crumbly dough and can be manipulated a bit easier with the paper. Lay in the bottom of the springform, making sure to bring the dough up at least an inch on the sides. Sprinkle the base with the three tablespoons breadcrumbs. Lay the prunes in the crust, cut side up. Start on the edges and place them around, or start on one side and lean them against each other across the crust. Sprinkle liberally with the streusel.

Bake for 40 minutes checking around the 30-minute mark to be sure some of the top of the streusel isn't burning. If it looks dark, tent with foil. Allow to cool to room temperature, serve with sweetened whipped cream.