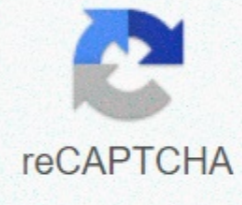




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Plum pie recipe

15.08.2003. It was easy to make. I thought there was too much cream cheese/whipped cream mixture and it didn't spread well. I wouldn't recommend this recipe. 07/03/2008 I froze the pies that it's so good on a hot day! 08/08/2004 This is a very quick simple recipe. And it's delicious! I've tried strawberries! 10/08/2004 Thank you for the recipe. The cake was very easy to make. I liked that she was light and not very cute. I served it with apple pie ice cream (limited edition from Edy) and vanilla ice cream. Here are some tiny changes I made: 4 eggs instead of 3 because I had one leftover light brown sugar instead of white sugar I added some spices like cinnamon nutmeg and 1 teaspoon. Instead I mixed lemon zest with plums and smeared them with a little brown sugar which made them sweeter and looked great at the end. I didn't know what a pipe pan was, so I used my pie shape. It looked pretty (rustic) and I'll define it to do it again in the next days, but with Asian pears. I'll report on how it turned out. I hope it helped.:) Update: I made a cake with Asian pears, but I used a new recipe for the crust of a nut pie (an interesting recipe). I just wanted to let you know that pears are nicely baked in case you're curious. I was very surprised at how tough they stayed. I expected it to turn out soft and squishy due to its high water content. The taste was mild. 09/07/2003 One of my husband's favourite dishes. And I added sugar to the top of the cake to add sweetness (brown sugar). I don't have to worry about re-eating the cake, it's gone in an instant! 07/05/2010 I added the swagger dressing and added cinnamon and nutmeg to the dough. There was only one problem - I only made one!!!! Everybody loved it and wanted me to do another one!!!! 12/23/2002 The cake is very good although I don't usually make recipes that stiffen egg whites again. The cake is light and sweet, not heavy. However, the skin on my plums is acidic and I need to sweeten them to make it a better tasting recipe. I sprinkled powdered sugar on them and that helped a little. Very good again overall. 07/09/2011 Very good cake! Reminds me of Mamalin Pflaumenkuchen. I made it in a spring-shaped pan and sprinkled some cinnamon on the dough before laying plums on their sides. Just before I put it in the oven I sprinkled a little sugar and then for 5 minutes before it was done I sprinkled a little more sugar to form a little crust over the cake. I didn't separate the eggs just added them whole to the butter and sugar and mixed them well. => Update: I made it again and used only 2 eggs that made the dough less rubbery and also added about 1/4 teaspoon of salt. This time put fresh peach slices on top. It's really good! 30.07.2004. This cake is so tasty and light. It's perfect for a summer night. My husband is it and he usually doesn't. Loves. for desserts. The only change I made was to turn on some brown sugar with a layer of plum and I used an 8inch cake pan (I don't have a pipe pan). But it still came out great. I'll do this a lot. 30/03/2008 I'm not sure why this gets such rave reviews. No one in my house liked it that much. Maybe if you put in fruits other than plums it would be better. I made it equally directed, but in a bunt pan. I guess I'm still looking for a way to use those extra plums. 25.03.2009. Excellent recipe! My husband and child loved it, too. It would be great with vanilla ice cream because it's not too sweet. I used an electric hand mixer to beat the eggs (very easily) and bake it an ordinary 9 in a round cake pan. I also made the following changes: -1/2 white flour 1/2 whole wheat -added 1.5 teaspoons vanilla -a couple of pinches of salt -1/2 cup apple puree -half butter The recipe called for -soak the plums in some cinnamon manishevitz (any sweet wine will work) and cinnamon -sprinkled with a little sugar at the end for sparks sake 12/23/2002 A very good recipe. Everybody enjoys it. Iwenner Fatema Das Michaela's Grandmother Anjali SarahSweets SarahSweets Alexa Maribel Jelena Pantovic sbсанд79 Charrice Finks Amanda Lindsey Naomi Gutierrez honeypoo June H Gibson June H Gibson Michaela's Grandma AllrecipesPhoto lauren BunmiQuebec This is a very damp and rich cake. A little disturbing, but it was worth it! After trying several recipes I developed my own version. I think he's the best! This is steamed brown sugar pudding, butter, milk, flour, butter, raisin, currant and candid fruit peel. Serve it with cream, whipped cream or ice cream. The plum dessert I've been making for years to use all that summer fruit from my tree. Try vanilla ice cream. It's a favorite with or without! This is the Czech pastry my grandmother uses to make with homemade plum filling and sequin dressing. I changed it a little bit so I could use the bread machine. They're worth the hard work! This is a christmas cookie without baking that is unseated in my family during the holidays. Having a clove to cut in the end is the best part! They're delicious and beautiful, not to mention easy to make. Everyone hears about sugar plums for Christmas, but nobody knows what they are! Kids love it. However, be sure to remove the whole clove before giving to small children. Taste of the Mediterranean in one delicious roasted chicken dish. This is a classic Mirabella chicken recipe. Now you can have your cake and eat pie too. Halfway between Cake Town and Pieville, there's a little place called Frangipane Junction where almond cake and fluffy pastry come together to show off their favourite summer fruit in the most impressive way. Bring this to the picnic and your friends will ask which bakery you went to. Here garned with crème fraiche and lime zest. Pork is a great choice holiday family dinner. Stuffed with dried fruits with an emphasis on orange and ginger, the glazed baked slice is beautiful and attracts all ages. When buying this recipe, be sure to choose plums (or any other stone fruits) that are quite firm so that they retain their shape after baking. You know that selfish jerk who has to feel every piece of fruit before you decide on one? This time, be that jerk. What better way to serve pork than sweet and tangy plum sauce! The combination of spices turns this ordinary pork dish into a family favorite! Serve with rice and sprinkle with cilantro. This Mexican punch is pretty tasty. With or without fruit floating in your glass, it makes for a nice beverage. The sauce is sweet and wonderful! Great on Chinese dumplings, duck and any honey. An old-fashioned classic, this one certainly brings back memories. This was the cake I asked my mother to bake for my birthday every year. Most people would turn their noses up at any prune food right, but are they wrong! This cake is lovely. When my mother had to go to the nursing home, I found her recipe written in an old cookbook. I was so excited and I've been baking it ever since. In fact, then I started making it for her. By the way, I lost my little mom when she was 95. She was a wonderful cook and she passed it on to me. This is a relatively plain cake moist with prunes and plum juice. It's nice to have a slice of this cake for breakfast in the morning. Moist plum coffee cake with sugar and cinnamon crumble dressing. These plum jam-glazed Cornish game chickens are fall-off-the-bone yumminess! I use homemade sand plum jelly for icing. It is easy to make plum filling with nuts and a hint of spices. Cubes of bread, currants, raisins and walnuts are prominent ingredients of this pudding seasoned with cinnamon, allspice and cloves. Plums make chicken sweet; kalamata olives and rosemary make it delicious. A few years ago I was looking for a recipe on how to use our plum crop bumper, and I came across a recipe similar to this. After a little tweaking, I came up with a very versatile version that my family and friends love. Season with ground white pepper and use it as a side dish for pork or chicken. Sprinkle with toasted almonds and a spoon over vanilla pod ice cream, angel food or pound cake for dessert! Play around with a combination of spices by adding cloves, allspice or cayenne. Be adventurous! This recipe for a quick, warm breakfast cereal is sweetened with substitute sugar and prunes. Great with meatloaf or any meat. Made from plums, apples and onions basically. Con Poulos Amazing fluffy pie dough (recipe below) 6 cups chopped fresh fruit (such as berries, cherries or peaches)1/2 cup sugar1 tablespoon fresh lemon juice1 tablespoon tapioca starch3 tablespoons unsalted butter, cut into piecesPinch of Cream or ice cream, to serveDirectionsPreheat oven to 375 ° F.Na roll out the pie dough on a lightly floured surface at a round 1/4 inches thick. Press the dough into a 9-inch pie dish, trim the overhym dough and crush or decorate the edge. Put the fruit in a bowl, sprinkle with sugar and lemon juice and stir to combine. Halve the mixture and divide between 2 bowls. Add the tapioca starch to one bowl and stir to combine. Pour this mixture into the pie shell, the point with butter, sprinkle with salt. Bake for 35 to 40 minutes, until the filling is foaming and the dough has a golden colour. Set aside to cool. When the pie cools, top with the reserved fresh fruit (leaving excess liquid in the bowl) and serve immediately with whipped cream or ice cream. Serves 8.Amazing Flaky Pie Dough 11/2 cups multifunctional flour1/2 teaspoon salt1 tablespoon sugar 5 tablespoons unsalted butter, at room temperature5 tablespoons fat, at room temperature4 to 6 tablespoons of water, if necessaryIn a large bowl, mix flour, salt and sugar. Add butter and lard and mix with your fingertips as gently and quickly as possible until the mixture resembles coarse breadcrumbs. At this point, refrigerate the mixture until it cools, about 30 minutes. Add water, 1 tablespoon at a time and stir quickly to form a smooth dough. Line in a disc, wrap in parchment or wax paper and refrigerate for at least 30 minutes or until ready to roll it out. 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