Plum Kuchen
Makes about 12 servings

Ingredients:
- 1 cup plus 2 Tablespoon flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 2 Tablespoon stick margarine
- 1 egg
- ½ teaspoon vanilla extract
- ¼ cup milk
- 10 to 12 plums (about 4 cups sliced)
- ¼ cup sugar
- 1 teaspoon cinnamon

Directions:
1. Preheat the oven to 375°F. Lightly grease a pie plate or tart pan.
2. Combine the flour, sugar, baking powder and salt in a medium bowl. Cut in the margarine to make fine crumbs. Beat the egg, then add the vanilla and enough liquid to make ½ cup liquid. Add the liquid to the flour, mixing enough to make a thick dough.
3. Brush your hands with flour, then pat the dough into the greased baking dish, pushing it up a little around the edges to make a rim.
4. Slice plums in half. If they’re small leave them in halves; otherwise quarter them. Overlap them over the top of the dough (they will be crowded).
5. Combine the sugar and cinnamon and sprinkle over the plums.
6. Bake until the crust is golden and the fruit is soft, 35 to 45 minutes. Serve warm if possible.

Source: Recipe from Broome County CCE

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**Nutrition Facts**

<table>
<thead>
<tr>
<th>Serving size</th>
<th>Amount per serving</th>
<th>Calories</th>
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<tbody>
<tr>
<td>1/12 of pie</td>
<td>110</td>
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- **Total Fat**: 2.5g (3%)
- **Saturated Fat**: 0.5g (3%)
- **Trans Fat**: 0g
- **Cholesterol**: 15mg (5%)
- **Sodium**: 120mg (5%)
- **Total Carbohydrate**: 20g (7%)
- **Dietary Fiber**: 1g (4%)
- **Total Sugars**: 10g (6%)
- **Includes 3g Added Sugars** 6%

**Protein**: 2g

- **Vitamin D**: 0mcg 0%
- **Calcium**: 24mg 2%
- **Iron**: 1mg 6%
- **Potassium**: 130mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.*