

Recipe

# FRANGIPANE WITH PLUMS

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# FRANGIPANE

with plums

Recipe: **GIEDRE BARAUSKIENE**

## INGREDIENTS

### DOUGH

90 g cold butter  
180 g flour  
1 tbsp powdered sugar  
2 egg yolks  
a pinch of salt

### FILLING

140 g cold butter  
100 g sugar  
2 eggs  
50 g flour  
140 g almond flour  
4-5 large plums, washed, halved,  
pitted  
2 tbsp melted butter  
1 tbsp powdered sugar



SERVING

6 servings



CATEGORY

Dessert



ISSUE

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- STEP 1** Grate butter on flour, add yolks, powdered sugar, and salt. Knead ingredients. Leave dough to cool in fridge.
- STEP 2** Roll the dough or spread it in the tin (25 cm) with your fingers. Leave to cool in fridge for 20 minutes.
- STEP 3** For the filling, beat the soft butter with sugar and salt. Add eggs, one by one. Mix in flour and almond flour.
- STEP 4** Spread the mix onto the dough. Place plum halves on top. Brush with melted butter. Bake in the oven at 160 °C for 30 minutes.
- STEP 5** Brush with butter again. Cover the top of the cake with baking paper or foil and bake for another 30 minutes.
- STEP 6** Dust with powdered sugar when the cake is baked and has cooled.