

# Plum Pastry (Placek ze śliwkami)

*Pastry can be used with other fruits like sour cherries, apples, apricots, and even rhubarb.*

## Ingredients

1.5 cup<sup>1</sup> = 225 g All purpose flour  
1 cup = 150 g Sugar  
250 g Unsalted butter  
4 Egg yolks  
4 Egg whites, beaten  
1.5 tsp Baking powder  
Plums - enough to cover the pastry

## Recipe:

1. In a bowl, mix flour with baking powder.
2. In a stand mixer, blend butter and sugar, then add egg yolks and continue blending until uniform.
3. While still blending, gradually add flour and baking powder mix.
4. In a separate bowl, beat the egg whites to **soft peaks**.
5. Gently fold in the beaten egg whites into the dough.
6. Spread even layer of the dough into a 9"x13" (23 x 33 cm) greased<sup>2</sup> baking pan 2" deep.
7. Place pieces of blue plums<sup>3</sup> (pitted and cut into quarters) on top of the pastry, leaving just a little space between them. If using other fruits don't skimp on the amount of the fruit, or they may not have enough flavour and taste to balance the pastry. Frozen fruit can be used after it is thawed and drained from any excess juice.
8. Place the baking pan in a preheated oven at 350°F (180°C) and bake for approximately 40 minutes until the pastry is light golden brown between the fruits.

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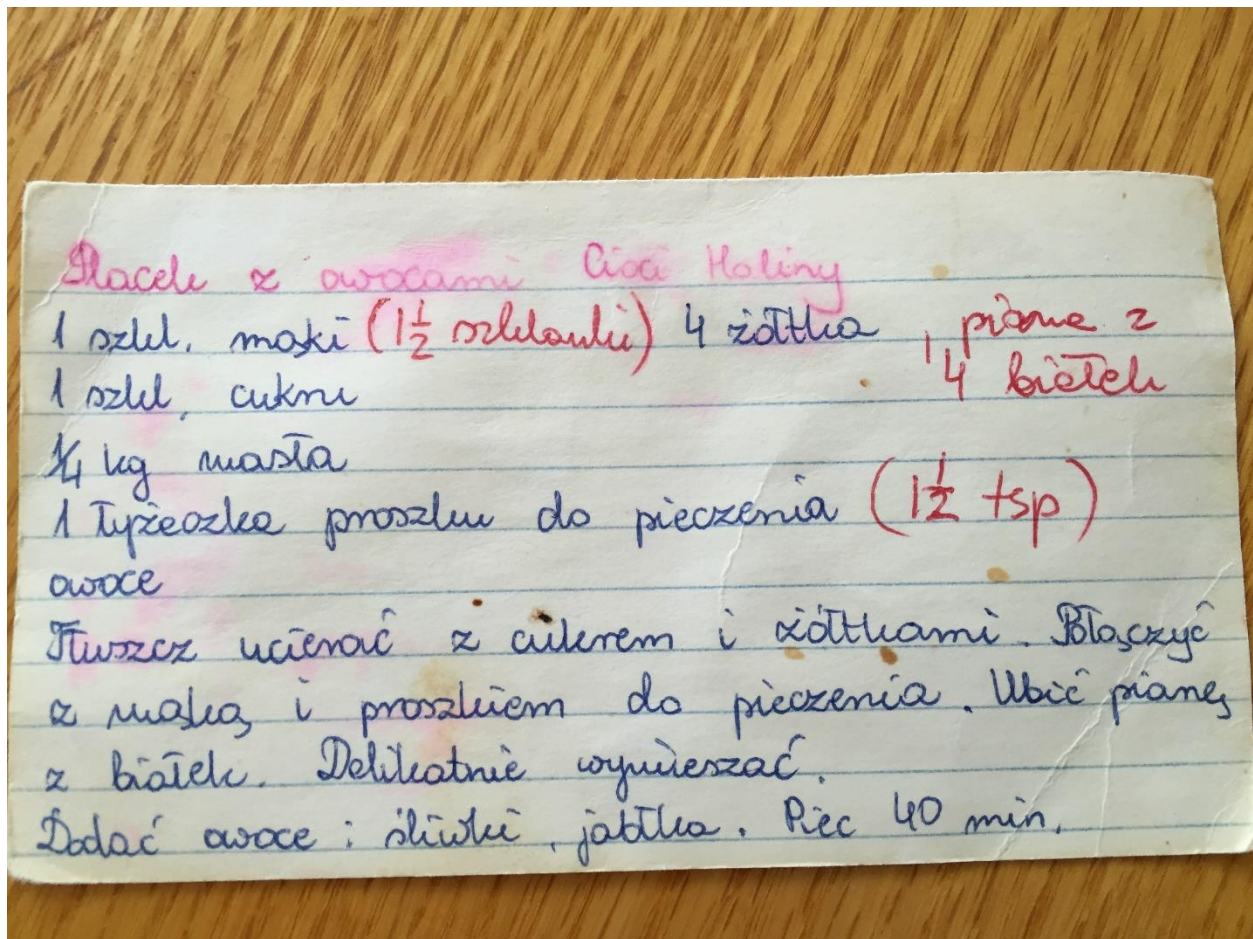
<sup>1</sup> One US cup (236 ml) is smaller than European glass (250 ml)

<sup>2</sup> I found it convenient to put a piece of parchment paper over the bottom of the greased baking pan. It makes taking out the baked pastry much easier.

<sup>3</sup> In Ontario, the suitable varieties include Damson, Moyer, or French. In Poland they are typically called Hungarian plums (węgierki). In general, they should be elongated and blue in colour.

## Notes

1. Based on the recipe from Aunt Halina, as recorded by Iwona:



Ingredient amounts adjusted by Tomek.