## RecipesCh@\_se

## Zwetschgenkuchen (German Plum Cake)

Yield: 12 min Total Time: 150 min

Recipe from: https://www.recipeschoose.com/recipes/semmelknoedel-bread-dumplings-recipes

## **Ingredients:**

- 3 plums + pounds Italian, cut into quarters, pits removed
- 1 cup milk warm, start with <sup>3</sup>/<sub>4</sub> and add extra to the dough as needed
- 1 1/2 tablespoons dry active yeast
- 4 cups all purpose flour
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1 stick butter 1/2 cup melted but not hot
- 2 eggs
- 1 teaspoon pure vanilla extract quality
- 1 cup flour all-purpose
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 cup butter at room temperature

## Nutrition:

- 1. Calories: 480 calories
- 2. Carbohydrate: 73 grams
- 3. Cholesterol: 80 milligrams
- 4. Fat: 17 grams
- 5. Fiber: 2 grams
- 6. Protein: 8 grams
- 7. SaturatedFat: 10 grams
- 8. Sodium: 240 milligrams
- 9. Sugar: 32 grams

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