

# Yeasted Plum Tart

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-plum-recipe>

## Ingredients:

- 1 1/2 cups flour
- 2 teaspoons active dry yeast
- 1/2 ounce fresh yeast
- 2 teaspoons active dry yeast
- 1/2 cup whole milk divided
- 3 tablespoons sugar
- 1 large egg yolk
- 3 tablespoons melted butter cooled to room temperature
- 1 pinch salt
- 1 lemon
- 1 1/2 pounds plums Italian prune, pitted and quartered

## Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 80 milligrams
4. Fat: 12 grams
5. Fiber: 6 grams
6. Protein: 10 grams
7. SaturatedFat: 7 grams
8. Sodium: 160 milligrams
9. Sugar: 28 grams

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