

# Bavarian Plum Cake | Homemade Brioche and Plum Tart

breakfast > Bavarian Plum Cake | Homemade Brioche and Plum Tart

This cake is filled with juicy plums and a rich, creamy custard.



serves **8-10**

Prep: 35-40min. Rise & prove 2 - 2:45hrs. Bake: 40min

## Shopping LIST:

For the **brïoché**: 2 tsp of dried yeast, oil for greasing, **375g** plain flour (plus extra for dusting), 2 tbsp caster sugar, 1 tsp salt, **3** eggs, **125g** unsalted butter (softened), plus extra for greasing, **60ml** lukewarm water.

For the **filling**: 2 tbsp dried breadcrumbs, **500g** purple plums, stoned and quartered, **2** egg yolks, **100g** caster sugar, **60ml** sour cream (**30%** fat).

## Method:

- **Activate the Yeast:** Sprinkle the yeast over 60ml of lukewarm water and let it stand until fully dissolved.
- **Prepare the Dough:** In a large bowl, sift the flour. Create a well in the center and add the sugar, salt, yeast mixture, and eggs. Using a wooden spoon, mix until a soft dough forms. Transfer the dough to a floured surface and knead for **10 minutes**, gradually adding more flour if it's too sticky. Continue kneading until the dough becomes elastic and slightly sticky but easily peels away from the work surface.
- **Incorporate Butter:** Add the butter to the dough, pinching and squeezing it in. Knead until the dough is smooth. Shape it into a ball and place it in an oiled bowl. Cover and allow it to rise in the refrigerator for **2 hours** or until it doubles in size.
- **Prepare the Tart Tin:** Grease a **28cm** tart tin. Lightly knead the chilled brioche dough to remove any air. Flour your work surface, roll out the dough into a **32cm** round, and place it over the tart dish. Press it down and trim any excess.
- **Layer the Base:** Sprinkle breadcrumbs evenly over the dough. Arrange the plum wedges, cut side up, in concentric circles on the brioche shell. Let it sit at room temperature for **45 minutes** until the dough's edges puff up.
- **Preheat the Oven:** In the meantime, preheat the oven to **200°C** (fan-assisted) and place a baking tray inside to heat.
- **Prepare the Custard Mixture:** For the custard filling, combine egg yolks and two-thirds of the sugar in a bowl. Add the sour cream, whisk until well combined, and set it
- **Sweeten the Plums:** Sprinkle the remaining sugar over the plums. Transfer the tart to the preheated oven and bake for **5 minutes**. Remove it from the oven, reduce the temperature to **180°C** (fan-assisted).
- **Add the Custard:** Pour the custard mixture evenly over the fruit and return the tart to the oven. Continue baking for approximately **35-40 minutes** until the dough turns golden brown, the fruit becomes tender, and the custard sets.
- **Cool and Serve:** Let the tart cool on a wire rack. It is best enjoyed when served warm.



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