

Plum Pie

Recipe By Rivky Kleiman



Cooking and Prep:  1 h

Serves:  8

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Nine

Days

Diet: Pescetarian, Vegetarian

Source: Family Table by

Mishpacha Magazine

I never met a tart I didn't like! For a great balance of sweet and sour, try this plum tart.

Ingredients (8)

Main ingredients

- 1/2 cup margarine (use soy-free, if needed), or a little less than 1/2 cup oil
- 1 and 1/2 cups flour
- 3/4 cup sugar, plus 2 teaspoons sugar for coating plums, plus sugar for sprinkling
- dash cinnamon, plus 1/2 teaspoon cinnamon for coating plums
- 1/2 teaspoon Gefen Vanilla Extract

1 egg

4 large plums, thinly sliced

water, for brushing dough

Start Cooking

Prepare Tart

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Combine margarine, flour, sugar, cinnamon, and vanilla extract in a mixing bowl until you have a fine crumb mixture.
3. Add the egg and knead until you have a dough.
4. Combine the plum slices with cinnamon and sugar and set aside.
5. Grease a nine inch round pan or a nice oven-to-table dish.
6. Separate off one cup of dough and set aside for topping, and then roll out the remaining dough between two pieces of Gefen Easy Baking Parchment Paper into a 12-inch round circle.
7. Lift off top piece of parchment paper and turn the dough into the bottom of your pan, arranging it so that it comes up the sides of the pan.
8. Add the plum slices in a circular pattern, creating a flower effect (you will have enough for two layers).
9. Roll out the remaining dough between two pieces of parchment paper into a 10-inch circle.
10. Turn dough onto the plums and smooth carefully, and then fold the bottom layer of dough over the top layer and neatly seal the edges.
11. Brush the top of the tart with water or orange juice and sprinkle a dash of sugar on top, and bake for one hour.

Note: Orange juice can also be used for brushing the dough.