



The Edible Garden

Recipe featured at the
Garden-to-Table Weekend Demonstration featuring Berries and Fall Fruits,
September 12

Leni's Muerbeteig or Summer Fruit Cake

By: Peter Hoffman, Chef and Owner, *Savoy and Back Forty*

Ingredients

1 stick butter
¼ cup sugar
1 egg yolk
1 ¼ cup flour
1 teaspoon baking powder
¼ teaspoon salt
¼ cup sugar
10-12 Italian plums

Instructions

1. Mix all ingredients except plums for pie crust—cream the butter, add the sugar, and then the egg yolk. Add the dry ingredients and bring together. Press-pat the dough into a greased coffee cake pan (7x11 inches) with your fingers, covering the bottom and sides.
2. Slice the Italian style plums in half and remove the pits (set aside for making *Plum Pit Anlaise*). Toss the fruit in additional sugar (you can also use other fruits as well—peaches, apricots, or blueberries). Spread the fruit out on the dough, cut sides up, and arrange evenly.
3. Bake for 30 minutes at 400 degrees Fahrenheit or until the crust is lightly browned.
4. Serve with *Plum Pit Anlaise* if desired.