

Plum Cheesecake Pie

A delicious combination of sour plums, creamy cheesecake and sweet crumble

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INGREDIENTS

(makes 8 portions)

- 100g butter at room temperature
- 80g sugar
- 1 egg
- 100g flour
- 15g oats
- 1tsp baking powder

- 500g quark or ricotta
- 60g sugar
- 1 egg
- 1tsp vanilla paste/extract
- 150-200g plums

- 50g butter
- 50g sugar
- 70g flour



DIRECTIONS

1. Cream butter with sugar with a hand mixer first on the low setting and then on high until combined and creamy.
2. Add the egg and mix until well combined.
3. Combine all dry ingredients together and add to the butter mixture.
4. Mix with a hand mixer on low setting just until combined.
5. Butter a 26cm pie pan and press the batter into the pan evenly. You can start spreading with a spatula and then even out with floured fingers. (See video)
6. In a medium bowl combine quark, sugar, egg and vanilla, and mix until all well combined. Spread the quark filling evenly over the base.
7. Wash and de-stone the plums. Arrange the plum halves over the quark filling.
8. To make the crumble topping, add cold butter, sugar and flour to a medium bowl and mix shortly with your hands until the crumble forms. (See video) You can alternatively pulse all the ingredients for the crumble in a food processor.
9. Sprinkle the crumble evenly over the plums.
10. Bake the pie in 175°C bottom top heat at the bottom half of the oven for 45 minutes. Let cool completely before serving.