

# German Fruit Cakes

## Fruit-Glazed Cake

Crust of the Beestich cake (Bienenstich)

### Ingredients:

4 eggs  
200 g + 1 tbsp sugar  
1 tsp vanilla extract  
100 g flour  
1 pack of vanilla pudding (version that HAS TO COOK in order to get firm)  
1 tsp baking powder  
100 g of sliced almonds  
Butter  
500 g of strawberries  
Marzipan  
Lemon fudge or red glaze  
1 tbsp of lemon juice

### Directions:

Preheat oven at 370° F / 180° C

Mix eggs, 200 g sugar, and vanilla extract for exactly 8 minutes, then add flour, vanilla pudding package, and baking powder.

Pour batter into a spring form baking pan. Spread sliced almonds and 1 tbsp of sugar on top of the batter.

Bake at 350° (175°C) for 30 minutes. Add some butter and bake for another 10-15 minutes.

Wash, remove the top of strawberries, and cut them in half.

Roll out Marzipan between plastic wrap until it is around 2mm thick.

Take the crust out of the baking pan once it is cooled down and cut it horizontally in half.

Place the Marzipan layer on top of the crust and then the strawberries on top of the marzipan.

Prepare one pack of lemon fudge or red glaze as instructed on the package (I use a blender to mix). Then, add lemon juice and pour over the strawberries. Spread it from the middle to the outside to make sure everything is covered before it some of it runs down the sides.

Let the glaze/ fudge dry.

### Tips:

Using strawberries is just one version. For this cake you can use which ever fruit and pudding/fudge/ glaze combination you like. If you don't want to use Marzipan you can put the fruit directly on the cake. However the cake doesn't keep as well this way and should therefore be served on the same day.

The crust can be cut in half horizontally, this way it can be used for two cakes and you have a pretty “side view”. If the cake doesn’t rise equally spread (like the middle is lower than the outside) a spoon can be taken to take out crust until the middle part is about half as high as the outside. At the outside you can leave a side which is about 1 cm thick. This way you have kind of a bowl that can be filled with a layer of fruit and whatever you put on the top will stay there and not run down the sides.

## **Red Wine Cake with Cherries**

### **Ingredients:**

250 g margarine

200 g sugar

4 eggs

1 tsp cinnamon

1 tsp cocoa powder

100 g dark chocolate chips (or just a chocolate bar & chop it yourself (:)

250 g flour

3/4 bag of baking powder

125 ml red wine

Cherries

### **Directions:**

Mix everything except the cherries first. Then add the cherries last. Bake in a preheated oven at 350°F (175°C) for 1 hour.

## Zwetschgendatschi - Plum Pie OR Apple Pizza

### “Zopf” - Braid dough Ingredients:

1 Egg  
125 g sugar  
125 g butter  
2 tsp yeast  
250 ml Milk (1 cup)  
500 g flour (ca. 3 cups)  
Salt  
About 1 kg plums or apples

### Streusel Ingredients:

Cinnamon  
Sugar  
Butter

### Directions:

Mix the ingredients to form the dough and knead it until it is not sticky. Let it rise for about an hour and knead again. Add more flour if required.

While waiting for the dough to rise, prep the fruits. If you are using plums, de-stone them and cut in half. If you are using apples, peel them, remove the seeds, quarter them and cut the quarters into thin slices.

Prepare the streusel by combining cinnamon, sugar, and butter.

After the dough has doubled in size, roll it out until it is around 1/2 cm thick and move it to a cookie sheet or pizza baking pan. Spread the fruit on top (if you use plums make sure the “hole” faces the top).

Spread the streusel on top of the fruit and bake the pie at 365°F/ 180°C for 40 minutes.

Usually there is enough dough to make one pie and a small size braid. Both are perfect to be served on hot summer days when a cake with a lot of sugar and cream is too heavy to be eaten.

Nevertheless most people would eat whipped cream with the pie.