

Lazy Pie

Ingredients:

1 cup creamy yogurt	<i>crumb:</i> 70g butter
½ cup sugar	8 tbsp coarse flour
1,5 cup semi-coarse flour	4 tbsp
1 egg	1 vanilla sugar
1 baking powder (12g)	1 tbsso rum
1 vanilla sugar (20g)	
a shot of rum	
1,5kg fresh plums	

Directions:

1. Preheat oven to 200 degrees C
2. Mix all the ingredients for the dough (we get a soft dough). Pour or spoon the dough into the prepared pie tin up to 1,5 cm and smooth.
3. Wash the plums, halve them, remove the seed and place them on the dough. If you want, you can add other fruits like me.
4. We prepare the crumb from coarse flour, crystal sugar, butter, vanilla sugar and possibly a little rum. We work everything with our hands so that the mixture is crushed. Sprinkle the cake with crumbs.
5. Put the cake in the oven and bake for 10 minutes at 200 ° C, then reduce the temperature to 180 ° C and after another thirty minutes the cake should be ready:).

