Shortcrust Plum Cake with Cranberry Meringue

czas przygotowania: **80 min**

poziom trudności: **średni**



A delicious shortcrust cake filled with juicy plums, topped with a light, fluffy cranberry meringue and a golden, crumbly pastry topping. The addition of Gellwe Cranberry Flavour Fruit Kissel Mix gives the meringue a delicate fruity flavour and a wonderfully soft texture. A beautiful autumn bake that's perfect for sharing with family and friends.

Składniki

For the shortcrust pastry:

- Plain flour – 500 g
- Egg yolks – 6
- Butter – 200 g
- Sugar – 4 tbsp
- Gellwe Baking Powder – 2 tsp

For the cranberry meringue:

- Egg whites – 6
- Sugar – ¾ cup
- Gellwe Cranberry Flavour Fruit Kissel Mix – 2 sachets

For the filling:

- Plums – 10–12
- Breadcrumbs – 3 tbsp

Sposób przygotowania