



# Cake with Paper Plums



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## Introduction

This delicious paper-thin cake is a perfect treat for those who enjoy the unique texture and flavor of paper apples. It combines a light and airy batter with the sweetness of these special fruits, making it an ideal dessert for any occasion. Whether served at a family gathering or simply enjoyed with a cup of tea, this cake is sure to impress.

## Detailed Ingredients with measures

Flour – 250 grams  
Sugar – 180 grams  
Eggs – 3 large  
Butter – 100 grams (melted)  
Baking powder – 1 teaspoon  
Paper apples – 300 grams (peeled and chopped)  
Vanilla extract – 1 teaspoon  
Salt – a pinch

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 40 minutes  
Total Time: 55 minutes  
Yield: Serves 8-10



This delightful cake is not only simple to make but also offers a unique flavor profile that sets it apart from traditional desserts. Enjoy baking and savoring this treat!



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## Detailed Directions and Instructions

### Prepare the Dough

In a mixing bowl, combine flour, sugar, baking powder, and a pinch of salt. In another bowl, whisk together eggs, melted butter, and milk. Gradually add the wet ingredients to the dry ingredients, mixing until a smooth dough forms.

### Chill the Dough

Wrap the dough in plastic wrap and refrigerate for about 30 minutes. This will make it easier to handle.

### Prepare the Fruit

While the dough is chilling, wash and slice the paperwók fruits. Set them aside to allow excess moisture to drain.

### Preheat the Oven

Preheat your oven to 180°C (356°F). Line a baking pan with parchment paper to prevent sticking.

See also Irresistible Puddings

### Roll Out the Dough

Once chilled, roll out the dough on a floured surface into an even layer. It should be about 0.5 cm thick.

### Transfer to the Baking Pan

Carefully move the rolled-out dough into the prepared baking pan,

ensuring it covers the bottom and edges.

### **Add the Fruit**

Spread the sliced paperwók fruits evenly over the dough in the baking pan.

### **Baking the Cake**

Place the baking pan in the preheated oven and bake for approximately 35-40 minutes, or until the top is golden brown and a toothpick comes out clean.

### **Cool and Serve**

Once baked, remove the cake from the oven and let it cool in the pan for about 10 minutes. After this, transfer it to a wire rack to cool completely before serving.

## **Notes**

### **Storage**

Store any leftover cake in an airtight container at room temperature for up to 2 days or in the refrigerator for up to a week.

### **Fruit Variations**

Feel free to substitute paperwók fruits with other seasonal fruits such as apples, plums, or berries.

### **Serving Suggestions**

Serve with a dusting of powdered sugar or a dollop of whipped cream



for added flavor.



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## Cook techniques

### **Choosing the right paperki (paper-like fruit)**

Selecting ripe, fresh paperki is essential for the best flavor and texture in your cake. Look for fruits that are firm but yielding slightly to pressure.

### **Preparing the fruits**

Wash the paperki thoroughly, remove any stems, and cut them into halves or quarters as needed. This helps in even distribution throughout the batter.

### **Mixing the batter**

Combine the dry and wet ingredients separately before mixing them together to achieve a smooth batter. Be careful not to overmix, as this can lead to a dense cake.

See also Honey Garlic Shrimp, Sausage & Broccoli

### **Baking temperature and time**

Ensure your oven is preheated to the correct temperature. Baking times may vary, so it's important to check for doneness by inserting a toothpick in the center of the cake.

### **Cooling the cake**

Allow the cake to cool in the pan for a short time before transferring it to a wire rack. This prevents it from becoming soggy on the bottom.



## FAQ

### **What can I substitute for paperki in this recipe?**

You can use other similar fruits, such as pears or apples, but the flavor will vary.

### **Can I make this cake gluten-free?**

Yes, you can replace regular flour with a gluten-free flour mix, but the texture may differ slightly.

### **How should I store leftovers?**

Store the cake in an airtight container at room temperature for up to three days or refrigerate for longer freshness.

### **Can I freeze this cake?**

Yes, this cake can be frozen. Wrap it tightly in plastic wrap and then in aluminum foil. It will keep well for up to three months.

### **What can I add to enhance the flavor?**

You can add spices like cinnamon or nutmeg, or mix in nuts or chocolate chips for added texture and flavor.



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## Conclusion

The creamy and fruity paper-quince cake offers a delightful combination of flavors and textures that make it a perfect dessert for any occasion. Its simple preparation and the use of seasonal ingredients ensure that it is both enjoyable and accessible. Whether served at a family gathering or a casual get-together, this cake is sure to impress your guests and become a beloved recipe in your repertoire.

See also Walking Taco Casserole

## More recipes suggestions and combination

### **Apple Cinnamon Cake**

A warm and comforting treat, this cake combines the tartness of apples with aromatic cinnamon, making it a perfect fall dessert.

### **Berry Yogurt Cake**

A light and refreshing option, this cake incorporates mixed berries and yogurt for a moist texture and fruity flavor.

### **Pineapple Upside-Down Cake**

This classic dessert features caramelized pineapple on top of a soft cake, providing a perfect balance of sweetness and tang.

### **Chocolate Zucchini Bread**

A delightful way to sneak in some veggies, this moist chocolate bread is rich and decadent, perfect for chocolate lovers.



## Lemon Drizzle Cake

Bright and zesty, the lemon drizzle cake offers a refreshing citrus flavor that pairs well with afternoon tea or coffee.



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