

Red Currant Cake:

Translated from German: *Träubleskuchen, feinere Art*

Dough

250 g Flour
125 g Butter
65 g Sugar
2 Egg Yolks
1 Tablespoon Water

Pour the flour onto a flat surface and make a hollow in the middle. Into that put first the sugar, then the egg and water. Slice the butter and place slices around perimeter. Do not place the egg onto the dry flour, which will cause the dough to become “spotty”. Now chop all ingredients with a broad knife until you have a mass of little bits. When the “bits” start to become rounded, quickly knead everything until you end up with an evenly smooth dough. Let it rest for at least 15 minutes. During this time the ingredients will blend and it will become easier to work with the dough and it will be less brittle.

Roll out dough and place in round baking pan.

Topping:

6 Egg Whites
200 g Sugar
100 g ground Almonds
500 g Red Currants

- Beat egg whites until forming stiff peaks, then blend in the sugar and almonds.
- Blend the red currants into *half* of the egg white mixture – spread on top of the dough.
- Spread remaining half of egg white mixture on top.
- Bake in pre-heated oven at 200 ° Celsius for 50 – 60 Minutes

Variation:

Träubleskuchen, einfache Art

Use same dough.

Topping:

½ L Milk
125 g Semolina or Corn Meal
200 g Sugar
50 g Butter
some grated lemon peel
3 egg yolks
50 g ground almonds
3 egg whites
500 g red currants

Cook a thick pudding (Griesbrei) as follows: Bring milk with sugar and butter to boiling point, then slowly pour in semolina and add lemon peel. Cook on low setting for 15 to 20 minutes, stirring with a whisk. Add egg yolks, almonds and red currants to the pudding, spread onto the dough. Bake in pre-heated oven at 200 ° - 210 ° Celsius.

Note: Both above variations should work with other tart fruit.