



Riche in fibre plums far

Preparation time: 10 minutes

Cooking time: 30 minutes

Ingredients for 8 people:

- 200 g of flour
- 100 g of sugar
- 50 g of TRANSIMIX
- 4 eggs
- 2 sachets of vanilla sugar
- 75 cl of milk
- 300 g of plums (about twenty)

Directions:

- > Prepare the dough by mixing the flour, the sugar, the milk, the eggs, the vanilla sugar and the TRANSIMIX
- > Let it rest for an hour
- > Preheat the oven at 200° degrees C
- > Butter the bottom of the baking tin and pour the mixture into it
- > Roll the plums into the flour, then add them in the tin
- > Bake for 30 minutes then switch off the oven and let it for 30 minutes (NB: don't open the oven door before the end of the cooking time)

TRANSIMIX (Plain)

