

***Plum Pie***

**Ingredients**

**1/2 kg plums 4 eggs 1 cup of sugar 2 cups of flour 2 teaspoons of baking powder 250g of margarine**

**Preparing time: 20min**

**Baking time: 50min**

**Prepations:  
 1. Preheat the oven to 180 degrees C.**

**2. Slightly grease a baking tray and sprinkle with flour.**

**3. Melt the margarine and let it to cool a little. Then add to the mixture and mix.   
 4. Wash the plums and remove the seed from each one.  
 5. Separate the egg whites from the yolk and whisk the egg whites until a stiff foam is formed.**

**6. Add the sugar, mixing at the same time.**

**7. Next add the yolks, one at a time and mix everything.**

**8. Add sifted flour with the baking powder and mix again.  
 9. Add melted margarine and mixt the dough.  
 10. Put the dough onto the baking tray, and place the plum halves on top.**

**11. Bake for 50mins.**