



Plum Orchard Roll



 Prep Time: 15 min

 Cook Time: 35 min

Ingredients



- 120 g Buckwheat Flour (or any Flour)
- 180 g Whole Wheat Flour (or any Flour)
- 1 Egg
- 1 TS Oil (e.g. Sunflower or mild Olive Oil)
- 120 ml Warm Water
- A pinch of Salt
- 400 g Plums (jarred or fresh pitted and drained)
- 3 TS Plum Jam (or more if you like it richer)
- 2 TS Ground Walnuts; Almonds or Breadcrumbs (to absorb extra moisture)
- 1 TS Cinnamon A Little Oil or Melted Butter for brushing
- 1 TS Sugar (optional depending on the sweetness of the Plums)

Instructions



1. In a large bowl, add the Buckwheat Flour, Whole Wheat Flour, a Pinch of Salt, the Egg and Oil, then gradually pour in the Warm Water while kneading.
2. Knead until you get a soft, elastic dough (it should not crack).
3. Wrap the dough in plastic wrap and let it rest for 30 minutes.
4. In a bowl, toss the Plums and Cinnamon.

5. On a floured surface, roll the Dough out as thinly as possible into a rectangle.
6. Sprinkle the middle with Ground Walnuts, Almonds, or Bread Crumbs.
7. Place the Plums on top.
8. Then spoon the Plum Jam evenly over the fruit.
9. Carefully roll the dough into a strudel shape, tucking in the sides if necessary.
10. Transfer the roll onto a baking tray.
11. Brush the surface lightly with Oil or Melted Butter.
12. Bake in a preheated oven at 190°C, using top and bottom heat, for about 30 minutes until golden brown.
13. Let cool slightly, slice, and enjoy!

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