

## KAISERSCHMARRN\* / DURANANDER MIT PFLAUMENMUS

### INGREDIENTS

for the Kaiserschmarrn

1 1/4 all purpose flour  
1/4 cup confectioners' sugar, plus more for dusting  
1 package vanilla sugar (or 1/2 teaspoon vanilla extract)  
1 package baking powder\*\* (this is about 1 1/4 teaspoon)  
1/4 teaspoon salt  
1 cup milk  
1 egg  
1/4 cup raisins (to make it overly decadent, soak raisins in rum for 20 minutes)  
2 tablespoon butter  
optional: toasted almond slices

for the Plum Compote\*\*\*

6 pounds Italian plums, pitted and diced  
1 cup sugar  
1/2 cup water  
1 teaspoon cinnamon (optional)

### DIRECTIONS

First make the plum compote. This can be made a few days in advance and refrigerated. Bring plums, water and sugar to a low simmer over medium heat. Let simmer for 10-15 minutes, or until the plums have become very soft. Remove from heat. Process one-third of the compote through a food mill or pulse in a blender for 10 seconds. Reincorporate the blended compote into the rest. Add cinnamon (if using) and stir well. Serve warm or at room temperature.

To make the kaiserschmarrn, combine flour, confectioners sugar, vanilla sugar and salt in together in a medium bowl. Whisk in milk and egg until well blended. Let sit for 10 minutes.

In a medium sauté pan over medium-low heat, melt butter. Once it has stopped foaming, add batter all at once. Swirl so it covers to entire surface. Cook until the all but the middle is set, checking to make sure that the bottom isn't too dark, 7-8 minutes. Flip to other side (you may have to cut it in half or quarters to turn; it isn't easy). Finish cooking for an additional 3-5 minutes. While still on the heat, using your spatula, cut into bite size pieces (they can be irregular in size and "messy"). Flip the kaiserschmarrn a few times.

Plate and dust with confectioners' sugar and slices almonds, if using. Serve immediately with plum compote

\* Kaiserschmarrn is a Austrian/Bavarian dessert; for more information, including the etymology of the word (it roughly translates to "the emperor's mess"), check out Wikipedia. Duranander is what it is called in Swabia ("duranander" is the dialectic pronunciation of "durcheinander" which means mixed together). <http://en.wikipedia.org/wiki/Kaiserschmarrn>

\*\* Traditionally, this recipe is made with a couple more eggs, separated and the egg white whipped to stiff peaks. I have found that using chemical leavening produces the same results.

\*\*\* Pflaumenmus (Plum Compote) is most traditional, though you can also serve with applesauce or fruit jam.