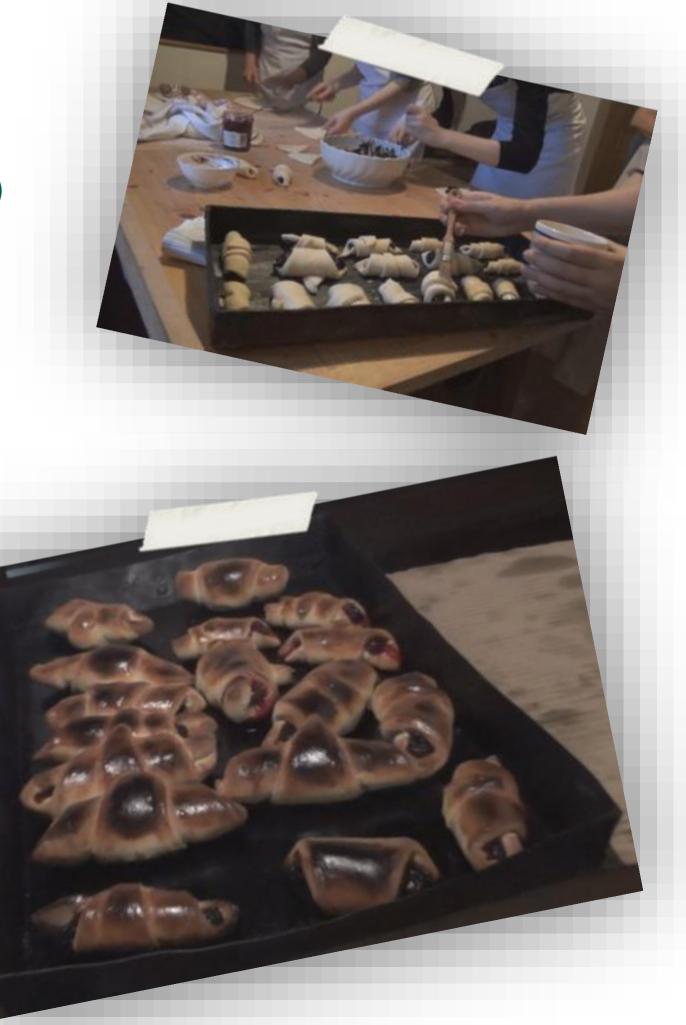




## Plum biscuits (Hungarian: szilvás papucs)

- \* It's one of our favorite desserts in Hungary.
- \*Most of grannies
  know how to make it,
  so it's well-known
  everywhere.
- \*It's made out of dough and plum jam. (And of course some love.)



Dobosh or Dobos torte was first introduced at the National General Exhibition of Budapest in 1885; King Franz Joseph I and Queen Elisabeth were among the first to taste it.

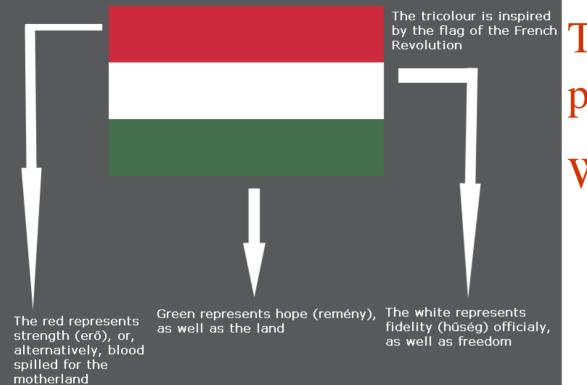
The cake soon became popular throughout Europe, both for its durability through shipping and for its unique appearance. With its flat, shiny, caramel top, it was simple but elegant.

It was notable for its use of fine buttercream. Cake fillings and frostings were usually made with cooked pastry cream or whipped cream. The chocolate buttercream and the batter of the cake were both invented by Jozsef C. Dobos.

Notably, the buttercream incorporated cocoa butter for extra smoothness. During his lifetime, the cake was often imitated, but never reproduced. Near the end of his career, in 1906, Dobos donated his recipe to the Pastry and Honey-Makers' Guild.







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Additionally, red and white were the colours of the coat of arms of the Árpád Dynasty, the first ruling family of Hungary

