

Raspberry Crumble Cake



User Rating:



Publication:

2 May 2023

This Raspberry Crumble Cake is the epitome of moist, melt-in-your-mouth goodness. With only a few simple and scrumptious ingredients, we won't be surprised if this cake sneaks its way into your weekly sweet treat lineup. How-to video and full recipe are below!



Ingredients

For the Sponge:

- 2 Eggs
- 180g sugar
- 125g unsalted butter
- 150g milk
- 1 tsp vanilla
- 190g plain flour
- 2 tsp baking powder
- ½ tsp salt
- 100g strawberry jam for the filling
- 100g raspberries for filling

For the Crumble:

- 120g flour
- 90g brown sugar
- 70g unsalted butter

For the Drizzle:

- 90g icing sugar
- 1 tbsp milk

Method

1. Whisk together the eggs and sugar until fluffy. Add melted butter, milk and vanilla and combine.
2. Combine flour, salt and baking powder into the bowl and set aside.
3. For the crumble, combine flour, sugar and butter together and press down to create clumps.
4. Pour the cake batter into a 20cm tin and carefully spoon in the jam evenly on top. Evenly top with the crumble.
5. Bake at 175C for 45 minutes. Once cooled, completely mix the icing sugar and milk together and drizzle over the cake.
6. The cake can be chilled to enjoy later but is best served at room temperature. Enjoy!