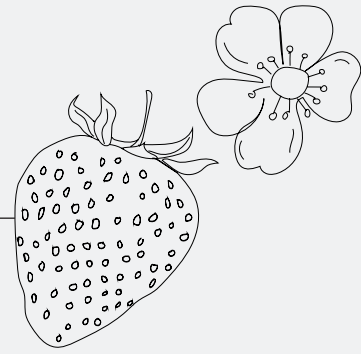


STRAWBERRY CRUMBLE CAKE



Ingredients

Serves 10-12

- 150g unsalted butter
- 150g raw sugar
- 2 eggs
- 1 tsp vanilla paste or extract
- Zest of a lemon
- 1/2 tsp ground cinnamon
- 50g (1/3 cup) roasted hazelnuts or almonds, coarsely ground
- 180g (1 1/4 cup) self raising flour

Strawberry filling

- 500g strawberries, trimmed and roughly chopped
- 2tbsp raw sugar
- 1tbsp plain flour
- 1/2 tsp black pepper
- 1/2 tsp ground ginger

Oat Streusel topping

- 210g rolled oats
- 3tbsp raw sugar
- 1 tbsp plain flour
- Pinch of sea salt
- 170g chilled unsalted butter, cut into cubes

Method

Preheat the oven to 180C. Grease a 21cm square cake tin with butter and line with baking paper.

Melt the butter in a small saucepan and simmer over a low heat for about 4 minutes until nutty and brown. Set aside to cool.

In a large bowl, beat the sugar, eggs and vanilla until pale. Stir in the butter, followed by the lemon zest and the ground hazelnuts or almonds. Sift in the flour and mix until combined. Spoon the batter into the prepared tin and spread out evenly. Set aside.

For the filling, combine the strawberries in a bowl with the sugar, flour and spices. Toss to coat then scatter this mixture evenly onto the cake batter.

To prepare the topping, mix the oats with the sugar, flour and salt and then add the butter. Toss to coat all the butter pieces and then, working quickly, use your fingertips to roughly rub the butter into the dry mixture until incorporated. You should be able to press the mixture into large clumps. If it is too crumbly and not holding, add some extra butter and work into the mixture.

Crumble the oat topping evenly over the rhubarb and bake for 40-45 minutes until the top is golden and a skewer comes out clean when inserted in the centre of the cake. Allow to cool then slice into pieces and serve.

