



Layered Cherry Crumble Cake



DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 1 HOUR 10
MINS



SERVES: 8

Ingredients

125g butter, softened
½ cup caster sugar
1 tsp vanilla essence
2 eggs
1 ¼ cups flour
1 tsp baking powder
¼ tsp bicarbonate of soda
½ cup buttermilk
500g fresh cherries, pitted

Crumble Topping

2/3 cup brown sugar
½ cup ground almonds
¾ cup flour
1/3 cup Dutch cocoa powder, sifted
125g butter, melted

Method

Preheat oven on top/bottom heat to 180°C and place the wire rack on shelf two. Grease and base line a 20cm spring form pan.

Cream the butter, sugar and vanilla with an electric mixer until pale and creamy. Add the eggs one at a time and beat well after each addition. Sift the flour, baking powder and bicarbonate of soda and fold half through the creamed mixture. Fold in the buttermilk then the remaining sifted ingredients to form a smooth batter.

Spoon the mixture into the prepared pan and top with the pitted cherries.

Place the brown sugar, ground almonds, flour and cocoa for the topping into a bowl and mix well to combine. Stir in the butter and mix with a fork to form moist clumps. Sprinkle this mixture over the cherries.

Cook for 1 hour to 1 hour 10 minutes or until cooked when tested with a skewer.

Allow to rest for 5 to 10 minutes before removing the side of the spring form pan.

Cool completely before slicing and serving with cream.

Notes