



# Stone Fruit Streusel Cake

## Ingredients:

|                                                            |                                    |
|------------------------------------------------------------|------------------------------------|
| 90g butter, softened, plus extra for greasing              | <b>Streusel Topping</b> <i>x 1</i> |
| 1 cup plain flour                                          | 30g soft brown sugar               |
| 1 tsp cream of tartar                                      | ½ tsp baking powder                |
| ½ tsp bicarbonate soda                                     | ½ tsp ground cinnamon              |
| A pinch of salt                                            | ½ cup plain flour                  |
| 1 free-range egg                                           | 30g unsalted butter, chopped       |
| 2-3 Tbls buttermilk or milk                                |                                    |
| 65g caster sugar                                           |                                    |
| 6-8 large stone fruit<br>Plums, apricot, cherry or compote |                                    |

## Method:

Pre heat oven to 180oC

- Line the base of an 18 cm square cake tin with baking paper, leave enough over hang to help lift cake out once cooked. We will use 2.5 cupcake trays
- Make the Streusel mix; mix ingredients together, rubbing in butter so mixture is a bit crumbly and lumpy. Set aside
- Sift flour, cream of tartar, bicarbonate of soda, and salt into a bowl. Whisk egg with 2 tablespoons of the buttermilk or milk. Cream butter and sugar until pale and thick in a food processor. Tip in flour mixture and pulse to mix quickly.  
-Add egg/buttermilk mixture and process just until you have a smooth batter, it should be dropping consistency. If the egg was small you may need a little more buttermilk.
- We will use CUPCAKE PATTY PANS: Spoon cake mix into each cupcake and top with a stone fruit of choice and some streusel mix.
- Bake for 25 mins or until golden on top.