

Posted on 7 October 2014

by The Bakealogue

Vanilla crumb cake



Ingredients

All Purpose Flour: 2 and 1/2 cups
Caster Sugar: 1 cup + 2 tbsp
Unsalted Butter (cold): 160 grams
Baking Powder: 1/2 tsp
Bicarbonate Soda: 1/2 tsp
Vanilla Essence: 1 and 1/2 tsp
Buttermilk: 1/2 cup
Eggs: 2

Preparation

1. Pre-heat your oven to 180 degrees Celsius. Lightly grease a 9" pie dish or if you are using a cake tin make sure it is springform.
2. In a food processor, mix together the All purpose flour, caster sugar, unsalted butter, vanilla essence until it resembles fine breadcrumbs.
3. Remove approximately one a half cups of this mixture in a bowl and refrigerate. This will be the crumb topping.
4. To the remaining mixture in the food processor, add the baking powder, bicarbonate soda, buttermilk and eggs. Mix well.
5. Pour the batter in your greased dish making sure it spreads evenly.
6. Remove the crumb topping mixture from the fridge and sprinkle evenly over the cake batter.
7. Place the Vanilla Crumb Cake in your pre-heated oven at 180 degrees Celsius. Bake until a toothpick inserted in the centre of the cake comes out clean. (the baking time may vary depending on your oven, but it took me approximately 25 – 30 minutes).
8. Allow the cake to cool completely before serving. Tastes best warm served with a little custard on the side …
9. Congratulations, your Vanilla Crumb Cake is ready to be consumed!

Cooks Note

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