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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 and 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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