

Raspberry & Lemon Curd Crumble Cake



Mrs Darlington's

SIGNATURE RECIPE SERIES

Serves: 12

Preparation Time: 40 minutes

Cooking Time: 35 minutes

Oven Temperature: Preheat to 170°C / 150°C Fan / Gas 3

Ingredients - For the Crumble topping:

60g / 2.5oz Butter (cold)

90g / 3.5oz Plain flour

50g / 2oz Soft light brown sugar

Ingredients - For the Cake:

110g / 4.5oz Butter (at room temperature)

Zest of a Lemon

200g / 7oz Caster sugar

240g / 8.5oz Soured cream

1 tsp Vanilla extract

3 eggs, beaten

2 level tsp Baking powder

280g / 10oz Plain flour

150g / 5oz Raspberries

½ a jar of Mrs Darlington's Lemon Curd

Instructions:

- Grease and line the base of a tray bake tin 30 x 23cm (12 x 9 in) with baking parchment.
- Firstly, make the crumble topping. Cut the cold butter into cubes and place into a mixing bowl with the flour. Rub the butter into the flour until it resembles fine bread crumbs, then stir in the sugar. Do not overwork the mix or it will become too heavy. Place in a bowl and leave to one side.
- Next make the sponge. Cream the butter, caster sugar and lemon zest together with an electric mixer until creamy in colour. Add the eggs a little at a time and keep mixing. Then add the soured cream and vanilla extract. Sieve the flour and baking powder, fold it into the mixture with a metal spoon.
- Put the cake mixture into the tin and ensure the mixture is level. Dot with lots of dollops of lemon curd and then place the raspberries evenly over the mixture.
- Finally, cover the mixture with the crumble topping.
- Bake for 35 minutes or until the mixture springs back when pressed in the centre with your fingertips or a knife placed in the centre comes out clean.
- Cool the cake in the tin, then cut into 12 squares.