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# apple and blackberry crumble cake

The perfect heartwarming pud for those chilly autumn evenings...



- For the cake:
- 4 tbsp water
- 280g plain flour
- ½ tsp ground cinnamon
- ¼ tsp salt
- ½ tsp baking powder
- 1 ¼ tsp bicarbonate of soda
- 120ml olive oil
- 160g golden caster sugar
- ½ a vanilla pod
- 2 eggs, lightly beaten
- 2 bramley apples, sliced skin on
- 150g blackberries
- Grated zest of a lemon
- 2 egg whites
- For the crumble:
- 100g plain flour
- 50g butter, melted
- 50g dark brown sugar

Grease a 20cm springform cake tin, line bottom and sides with baking parchment. Preheat oven to 170C.

Sift together flour, cinnamon, salt, baking powder and bicarbonate of soda, and set aside.

Split vanilla pod and scrape out seeds. Mix vanilla seeds, olive oil and sugar together with electric whisk/food processor. Gradually add eggs to create smooth, thick mix. Add the lemon zest, then lightly fold in dry ingredients.

In a separate bowl, whisk egg whites to soft peaks. Fold these gently into main batter in 2 additions, try to lose as little air as possible.

To make crumble, use fingers to rub butter into flour and sugar until mix resembles large bread crumbs. Set aside.

Pour half of batter into cake tin. Sprinkle over 1/3 of the crumble mix along with half the sliced apples and half the blackberries. Pour in remaining cake mix and top with the remaining crumble. Neatly arrange the last of apple slices and blackberries. Bake for 1.5 hours, or until skewer comes out clean. Leave in tin to cool completely.

Crown with a dollop of Cornish clotted cream or custard and enjoy!

**Time:**

**Makes:**

<https://www.roddas.co.uk/recipes/recipe/apple-and-blackberry-crumble-cake/>

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