

NUTRITION: Lazza's Kitchen Adventure

Peach Melba Streusel Cake

A Brand NEW Recipe from Lazza's Kitchen.
Lazza made his ever version of Streusel Cake from scratch

Streuselkucken is known in English-speaking countries as "Crumb Cake". The main ingredients for the Streusel are sugar, butter, and flour.

The recipe allegedly originated in the region of Silesia (a historical region of Central Europe, that lies mostly within Poland), and is popular in German, Polish, and Askenazi Jewish cuisines.

Ingredients

Streusel Topping: 25g Self-Raising Flour:
25g Caster Sugar: 25 g Butter: 40g Flaked Almonds

Cake: 175g Butter: 175g Caster Sugar
175g Self-Raising Flour: 3 Eggs
1 teasp Baking Powder: 50g Ground Almonds
Almond Essence
Peaches cut up into slices:
Raspberries

To make the Streusel Topping - put the flour and sugar into a bowl and mix it in together.
Add the butter and rub in with your fingertips until you get breadcrumb shapes.
Stir in the flaked almonds and put to one side.

To make the Cake: Beat the butter and sugar together in a bowl.
Gradually mix in alternate spoonfuls of beaten egg and flour, until all is added.
Add the baking powder, ground almonds, and almond essence.
Mix well into a lovely gloopy mix.

Spoon this mixture into your prepared cake tin and spread the surface level.
Arrange the peaches on top and then pour over the raspberries too.
Sprinkle the streusel topping over the whole top.
Bake at 180C (350F) in preheated oven for about an hour, until a skewer comes out clean.
Leave to cool in the tin before tipping out to cool properly.
Dust top with icing sugar before serving. Can do hot with custard if you want, or just slices of cake.



**During the pandemic and lockdowns, Lazza decided to try a new hobby - cooking.
Why not try out some new recipes and foods yourself?
More on HMHB recipe pages: www.hmhb2016.org.uk
This was a great, and very tasty, bake to prepare.**