

Two great British classics

...in one fabulous dessert!

Crumble or cake? An important question we've all struggled with from time to time. Now, with this scrummy recipe from Rachel Diwell, head chef at The Star Inn, Ingatestone, we can have both! Serve with vanilla ice cream, cream or custard for a super-indulgent pud.



Raspberry Crumble Cake

Serves 4-6
Ingredients

For the cake

125g unsalted butter
125g sieved
self raising flour
125g caster sugar
2 large eggs
Vanilla extract
200g raspberries

For the crumble

90g cubed butter
180g plain flour
60g caster sugar
30g rolled oats

Method

1. Preheat the oven to 180°C.
2. Start by preparing the crumble. In a mixing bowl rub the butter and flour through your finger tips until you have what resembles bread crumbs. Stir in the caster sugar and rolled oats.
3. Spread the crumble topping over a baking tray and bake until golden – approx 10 minutes. Set aside until later.
4. For the cake. In a food mixer beat together the butter, sugar

and a spot of vanilla extract until light and fluffy. Add half of the flour and 1 egg and beat until combined, then repeat with the rest of the flour and other egg.

5. Spread evenly in a baking tin approx 6 inches in diameter. Top with all of the raspberries and your ready prepared crumble mix.

6. Bake in the oven for 30 minutes or until springy to the touch and a clean skewer when stabbed.

7. Cut a generous slice and serve with your favourite ice-cream, cream or custard.

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Monday, 4pm- 11pm
Tues to Thurs, 11.30am - 11pm
Fri & Sat, 11.30am - Midnight
Sunday, 12 noon - 9pm

