

Easy & Yummy: Fruit & Custard Crumble Cake

Ingredients (für 1 oven tray)

For the Crumble (cake base and crumble):

800 g Plain Flour
400 g Butter
350 g Sugar
15 g Vanilla Sugar
2 Pinches of Salt
Greaseproof Paper



For the Filling:

75 g Traditional Custard Powder
3 Dessert Spoons Sugar
1 L Milk
600-800 g Fruit of your choice (Look at my **Tips** below for some ideas)
Opt. 100 - 150 g flaked almonds to sprinkle on top

Preparation

1. Preheat oven to 180°C. By the way: If your oven is new, it is sufficient to set it to 170°C. This is because the new models work more accurately than the older ones.
2. Put half of the crumble mixture into a food processor and mix. Tip into a large bowl and repeat with the rest of the crumble ingredients. Put the bowl to one side.

Tip: If you roll the cold butter beforehand in plain flour it is easier to cut into small chunks and doesn't stick together. I use my food processor because it is much quicker, however you can also use your hand mixer with the paddle attachment or your cold hands (wash with cold water).
3. Line a baking tray with greaseproof paper. Press ca. 1/3 of the crumble mixture into your baking tray so that you have a cake base.
4. Spread the fruit onto the crumble base. (Look at my **Tips**)
5. Slowly bring the milk to a simmer. Prepare the pudding according to the instructions. Tip: To make it easier to pour over the fruit, puree it when it's ready. It then becomes more liquid. Spread it carefully but quickly over the fruit using a ladle.

6. Now sprinkle about ½ of the leftover crumble mixture onto the custard.

If using flaked almonds, now is the time to sprinkle on top.

Tip: If you have used a mixer, the crumble dough will be very fine and will firm up again if you press the dough together in your hand. This creates larger crumbles again. I find a mixture of large and small crumbles best.

7. Put the Baking tray into the middle of the preheated oven for ca. 40 minutes then turn the temperature up 10°C and bake for another 20 minutes or until light brown.

8. The cake must cool down for at least 2-3 hours before eating!!

Tips:

Apple filling: Ca. 700g apple sauce and 4 apples, peeled and chopped in small chunks. In a small bowl, mix the apples together with 3 ½ teaspoons of sugar and ½ teaspoon of cinnamon. Gently spread the apple sauce on the crumble base then sprinkle the chopped cinnamon/sugar chunks onto the apple sauce.

Tinned fruit filling: Drain ca. 700g tinned fruit well (then chop into small pieces) and spread out onto the crumble base.

Rhubarb: 800g, peel and chop into small pieces. Mix together with 4 dessert spoons of sugar. Spread onto the crumble base.

I like to make this cake with different fruit (whatever I have in my cupboard).

You can either keep the leftover crumble in the fridge for 2-3 weeks or you can make a fruit crumble (even using tinned fruit) in an ovenproof container and freeze it.