Plum Crumble Cake

czas przygotowania: **60 min**

poziom trudności: **średni**



A deliciously soft and moist cake topped with juicy plums and a golden, buttery crumble. Made with sour cream and Gellwe Baking Powder with Vanilla Sugar 2-in-1, this easy homemade bake combines a light, fluffy sponge with sweet, slightly tart fruit and a wonderfully crisp topping. Perfect for afternoon tea, family gatherings or a comforting autumn treat.

Składniki

For the cake (20 × 26 cm tin):

- Plain flour – 350 g
- Gellwe Baking Powder with Vanilla Sugar 2-in-1 – 1 pack
- Sour cream (18% fat) – 200 g
- Large eggs – 2
- Sugar – 200 g
- Butter – 50 g
- Plums – 600 g

For the crumble topping:

- Plain flour – 50 g
- Butter – 40 g
- Sugar – 2 tbsp

Sposób przygotowania