Strawberry and Blueberry Crumble Cake

czas przygotowania: **60 min**

poziom trudności: **średni**



A deliciously soft and buttery cake topped with juicy strawberries, sweet blueberries and a golden, crunchy crumble. This classic homemade fruit cake is wonderfully simple to prepare and combines a light, fluffy sponge with the freshness of seasonal berries. Perfect for afternoon tea, family gatherings or a sweet summer treat.

Składniki

For the cake:

- Plain flour – 350 g
- Gellwe Baking Powder – 10 g
- Gellwe Vanilla Sugar – 1 pack
- Butter or margarine – 230 g
- Sugar – 150 g
- Large eggs – 5
- Strawberries – 300 g
- Blueberries – 200 g

For the crumble topping:

- Plain flour – 1 tbsp
- Sugar – 2 tbsp
- Butter or margarine – 20 g

Sposób przygotowania