



# Streusel cake

Recipe by V-ZUG Ltd.



Preparation	45 Mins
Cooking	50 Mins
time	
Piece	12
Appliance	CombairSteamer V2000 from 2021

with cherries and coffee

## Streusel

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- 150 g white flour
- 50 g sugar
- 75 g butter, cold, cut into cubes
- 1½ tbsp Instant coffee powder
- 2 tbsp coffee liqueur

## Cake mixture

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- 100 g butter, soft
- 100 g sugar
- 2 eggs
- 170 g white flour
- 1 pinch of salt
- 1 tsp baking powder
- 1 unwaxed lemon, some grated zest
- ¼ tsp vanilla seeds
- 50 ml milk

## Topping

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- 450 g cherries, fresh or frozen
- 1 tbsp cornflour





2 tbsp icing sugar

## Streusel

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Mix the flour and sugar in a bowl, then rub in the butter with your fingertips until the mixture resembles breadcrumbs. Add the coffee powder and coffee liqueur and rub in quickly until a streusel mixture forms. Cover and refrigerate.

## Cake mixture

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In a mixing bowl, cream the butter and sugar with a whisk until the mixture is pale in colour. Add the eggs one after the other and continue mixing until a homogeneous mixture results. Carefully mix in the rest of the ingredients up to and including the vanilla. Add the milk and stir until smooth.

## Topping

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Wash and pit the cherries. Add the cornflour and icing sugar to the cherries and mix together well.

## Cake

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Line the bottom of the springform tin with baking paper. Turn the cake mixture into the tin and smooth the top. Spread the cherries on top. Sprinkle over the streusel topping.

## Baking

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Preheat the cooking space to 180 °C using the top/bottom heat humid mode.

Bake the cake on a wire shelf in the middle shelf position for 50 minutes.

Turn the cake out of the tin and allow to cool.

## Cooking steps

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**(Pre-)heat cooking space to 180 °C with Top/bottom heat damp**

**Preheating finished. Put the food in.**

**Top/bottom heat damp 180 °C for 50 Mins**

## Tips

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Any pome fruits or stone fruits can be used in place of cherries. The coffee can be substituted with a knife tip of cinnamon.





## Accessories

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### Wire shelf

25 x 25 cm brownie tin or ø 26 cm springform tin

## Additional information

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