



Streusel cake

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Piece 12

with cherries and coffee

Streusel

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

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

450 g cherries, fresh or frozen
1 tbsp cornflour





2 tbsp icing sugar

Additional information

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