



White Mulberry Crumble Cake

Cake Batter

100g Butter, 1 Cup SR Flour, ½ Cup Sugar, 2 Tablespoons Milk, 1 Teaspoon Vanilla Essence, 2 Eggs lightly beaten, 1 Apple grated, White Mulberries

Crumble

75g Butter, 1 Cup SR Flour, ½ Cup Castor Sugar, 1 Tablespoon Water, ½ Teaspoon vanilla Sugar

Crumble Preheat oven 180 or 170 fan forced. Grease a 20cm round cake tin lightly with butter and line base with baking paper.

Mix crumble ingredients in a food processor until crumbly. Chill.

Cake Batter Combine flour, baking powder and salt and set aside. Beat butter until smooth and fluffy. Add sugar, mix well. Add eggs mix well. Add flour mixture and stir to combine. Add milk and stir to combine.

Pour batter into pan. Top evenly with mulberries. Sprinkle crumble over the top and press lightly. Bake 1 hour, or until lightly brown.

Serve with cream or vanilla ice cream.

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