

# Rumwell

Farm Shop



## RECIPE

### Strawberry Crumble Cake

#### Ingredients

85g Butter or margarine  
85g Caster Sugar  
2 Eggs  
85g Self-raising flour  
455g Strawberries  
15ml Demerara Sugar  
Pinch of salt  
A little milk

#### TOPPING:

60g Butter  
85g Plain flour  
39g Castle Sugar

#### Method

Preheat the oven to 190c, 375F, Gas Mark 5.

Grease and line a 20cm (8") round cake tin.

Cream butter and sugar, beat in the eggs and fold in the self-raising flour. Add a pinch of salt. Add milk to give a dropping consistency.

Slice strawberries and toss in demerara sugar.

Make the topping: rub the butter into the flour and stir in the sugar. Pour the cake mix into the tin, put strawberries over the top and sprinkle with the topping.

Bake for about an hour on the middle shelf. Allow to cool for 5 minutes in the tin.

Serve warm with cream or cold with a nice cup of tea or coffee.