

# Marillen-Ribisel Nuss-Streuselkuchen / Apricot Red Currant Crumble Cake



(c) 2016, Design TavernMaker

## Ingredients, dough

(for one baking tray, 32 cm x 42 cm) :

- 3 large eggs
- 300g plain flour (fine)
- 80g flour (coarse)
- 100g sugar (icing sugar)
- 200g unsalted butter
- 40ml full fat milk
- pulp from one vanilla pod
- 3 teaspoon baking powder

## Ingredients, topping

- 10 small apricots, washed & quartered
- 250g red currant

## Ingredients, crumble

- 110g unsalted butter
- 100g casting sugar
- 150g walnuts (grounded)
- 150g flour (coarse)

Pre-heat the oven at 175 C. Prepare the crumble topping: Mix ingredients in a bowl with your fingers into a crumble-consistence. For the dough, first mix the egg yolks, sugar and vanilla in a bowl into a foamy consistence. Add this mixture to all other dough ingredients in a bowl and mix/knead until the dough has a smooth consistence. (A cooking machine using a spiral dough-hook works well.)

Spread the dough on a slightly greased backing tray and decorate it with the apricot quarters and red currant. Add the crumble as topping and bake for 30-45 min at 175 C.

