

# RECIPE



RECIPE TITLE

**Simple Apfel Streuselkuchen**

FOR

Serves 6-8

FROM THE FEATURE

Underneath the Plum Tree

CONTRIBUTOR

Catherine Frawley  
www.borrowed-light.com

SISTERMAG  
N°31

## INGREDIENTS

110g	Butter, softened cut into cubes (extra to grease the tin)
100g	light brown sugar
½ tsp.	vanilla extract
½ tsp.	salt
1 tsp.	baking powder
200g	plain flour
140ml	milk
2	large cooking apples, cored, peeled & sliced
1 tsp.	ground cinnamon

### FOR THE STREUSEL

100g	light brown sugar
100g	plain flour
100g	butter, softened cut into cubes

## STEPS

1. Grease a shallow baking tray (one for roulade or Swiss roll works well) with butter.
2. Pre-heat the oven to 200C (180C Fan)
3. Add the butter, sugar, vanilla and salt to a mixer or cream together in a bowl with a wooden spoon until you have a smooth combined consistency. Add the baking powder and mix, followed by alternating the flour and milk until everything is combined.
4. Pour into your tray and spread evenly. Top the batter with your apple slices and sprinkle over the cinnamon.
5. Make the crumb topping by rubbing the sugar, flour and butter together until you have a coarse breadcrumb texture. Sprinkle over the apples and bake in the oven for 35-40 minutes. Allow to cool in the tin before, slicing into squares.
6. Serve warm with clotted cream or ice cream.

## RECIPE



RECIPE TITLE

**Plum, Chocolate & Hazelnut  
Crumble**

FOR

Serves 8

FROM THE FEATURE

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### INGREDIENTS

8 plums, stoned, cut  
into slices (8 slices  
per plum)

1 ½ tbsp. golden caster sugar

25g good quality dark  
chocolate chunks

Juice of ½ lemon

#### For the Crumble

50g butter, softened and  
cut into cubes

60g plain flour

50g light brown sugar

25g oats

25g finely chopped  
hazelnuts

### STEPS

1. Preheat the oven to 180C (160C Fan). Put the plums, sugar, chocolate and lemon juice in a bowl and mix well. And add to the bottom of an ovenproof dish.
2. To make the crumble, in a large bowl, rub the butter into the flour until you have a coarse breadcrumb consistency, stir in the sugar, oats and hazelnuts. Sprinkle over the plums and bake for 25-30 mins until the crumble is golden brown and the plum juices are bubbling.
3. Serve warm with piping hot custard.

## RECIPE



RECIPE TITLE

**Spiced Plum Crumble**

FOR

Serves 8

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### INGREDIENTS

#### For the crumble

125g	plain flour
75g	butter, softened and cut into cubes
80g	golden caster sugar
50g	oats

#### The filling

10-12	plums, stoned, cut into quarters
25g	golden caster sugar
1 tbsp.	plain flour
3	star anise
1 tsp	ground cinnamon
1 tsp.	vanilla extract
Juice	of ½ lemon

### STEPS

1. Add the flour and butter to a bowl, rub together until you have breadcrumb texture, add the sugar and oats and mix together, chill in the fridge until ready to use.
2. Pre-heat the oven to 200C (180C Fan). Add all the filling ingredients to a large bowl; mix until the plums are evenly coated. Tip into one big ovenproof dish or split between individual dishes. Sprinkle over the crumb topping and bake in the oven for 35-40 minutes.
3. Serve warm with clotted cream or vanilla ice cream.

## RECIPE



RECIPE TITLE

**Apple Streuselkuchen**

FOR

Serves 8-10

FROM THE FEATURE

Underneath the Plum Tree

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### INGREDIENTS

375g	bread flour
80g	golden caster sugar
½ tsp.	salt
1 ¼ tsp.	Active Dry Yeast
1	egg
30g	butter (extra for greasing)
180ml	milk
2	cooking apples, cored, peeled and sliced

#### Crumb Topping

75g	plain flour
30g	butter, softened, cut into cubes
1 tsp.	vanilla extract
50g	light brown sugar
1 tsp.	ground cinnamon

### STEPS

1. Mix together the bread flour, sugar and salt, then stir in the yeast.
2. Add in the egg, butter and milk and mix, once it becomes thick, use your hands to knead for 5 mins.
3. Cover the bowl (tea towel or cling film) and allow to rise for 1 hour.
4. Make the crumb topping by rubbing together the flour and butter until you have a breadcrumb texture, add vanilla extract, sugar and cinnamon. Combine thoroughly.
5. Grease a 9 inch cake tin and pre-heat the oven to 200C (180F) and when the dough is ready, punch out the air and ease into the bottom of the tin. Arrange the apples on top. Sprinkle over the crumb topping and bake for 45-50 mins or until the top is golden brown.
6. Allow to cool in the tin before removing, cool completely on a rack or serve warm.