



Strawberry Rhubarb Crumble Cake

Yields 8



INGREDIENTS

Batter:

- 150 g flour
- 75g sugar
- 75g softened butter
- 1 egg
- 1 tsp Baking powder
- A pinch of salt
- 1 tsp Vanilla extract (optional)

Topping:

- 200g rhubarb, chopped into small pieces
- 100g strawberry
- 50g sugar
- 1 tsp lemon juice
- 1 tsp cornstarch

Crumble:

- 50g flour
- 25g sugar
- 25g cold butter, diced

INSTRUCTIONS

1. Preheat the oven to 350 degrees Fahrenheit and grease the baking pan.
2. For the batter, knead the flour with sugar, softened butter, egg, baking powder, pinch of salt, and vanilla extract into a smooth dough. Press the dough evenly into the baking pan, forming a raised edge.
3. Place the prepared rhubarb and strawberries in a bowl and mix with sugar, lemon juice, and cornstarch.
4. Spread the rhubarb mixture evenly over the dough.
5. For the crumble, knead the flour, sugar, and cold butter in a bowl into coarse crumbs and sprinkle over the rhubarb.
6. Bake the cake in the preheated oven for about 40-45 minutes or until the crumble is golden brown and the batter is cooked through.
7. Remove from the oven and allow to cool completely before removing from the pan and serving.

Bon Appetit!

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