
Typ: Verschiedenes **Quelle:** Mary Berry: Cook and Share, S. 281

Bemerkungen: Just right for those cosy autumn Sundays with your family. Perfect when plums are in season, though this works well with apples or pears, too.
24-cm-Form geht auch. Dann mehr Streusel.

Zutaten SERVES 8
300 g self raising flour
1 tsp baking powder
225 g caster sugar Zest of 1 small lemon
2 eggs, beaten
150 g butter, melted, plus extra for greasing
300g ripe plums, cut into small cubes

CRUMBLE TOPPING

40 g self raising flour
20 g butter, softened
40 g demerara sugar
2 tbsp porridge oats

- Rezept:**
1. Preheat the oven to 180°C/160°C Fan/Gas 4.
 2. Line the base of a deep 20 cm springform or loose bottomed tin with non-stick baking paper and grease the sides well.
 3. To make the cake, measure the flour, baking powder and caster sugar into a mixing bowl. Add the lemon zest, eggs and melted butter and beat with a wooden spoon until combined. Spread half the mixture into the base of the prepared tin and scatter over the plum cubes. Spoon the remaining mixture on top and spread to give a smooth surface.
 4. To make the crumble topping, combine all the ingredients in a bowl and crumble with your fingertips to give a fine mixture. Sprinkle over the top of the cake. Bake in the preheated oven for 1-1¼ h, until golden brown and when a skewer is inserted in the centre it comes out clean. Run a palette knife around the edges of the tin to loosen, then remove the cake from the tin and discard the baking paper.
 5. Serve warm with custard.

MARY's TIPS

- * Can be made up to a day ahead.
- * Freezes well.