



Rhubarb Crumble Cake

1 Preheat the oven to 180°C (~355°F). Thoroughly butter the cake form (~26cm in diameter) or use parchment paper to cover the bottom.

2 In a large bowl beat the butter together with the egg, sugar and salt until the batter is well combined and a bit fluffy. Mix flour and baking powder, add to the bowl and rub the mixture with your fingers until smaller and larger crumbs develop. (Beating the batter well in the beginning helps the crumbs to feel airy and light and come together easily.)

3 Now put one half, up to two thirds of the crumbs in the baking form and gently press down to form the bottom as well as a rim. Depending on what fruits you'd like to use for your cake and how juicy they are, cover the bottom with a thin layer of breadcrumbs to prevent the fruits from completely soaking the cake bottom, then evenly spread the prepared fruits. Finally cover them loosely with the remaining crumbs. Bake for about 25 minutes at medium level.

4 Meanwhile prepare the cream frosting: Combine eggs, sugar, scraped out vanilla seeds and heavy cream in a mixing bowl and beat well. After half the baking time (the 25 minutes mentioned above), remove the cake and slowly pour the frosting over it, let it soak deep into the cake. Make sure to spread it evenly and try to not let it get beyond the rim (it may leave dark, burned spots, but doesn't really influence the later taste). Bake for another 25 minutes or until the top turns golden brown and the frosting has set. Remove from the oven and let rest for 10 minutes before releasing from the baking form to further cool down. Serve with some whipped cream if desired and enjoy.



Rhubarb Crumble Cake

Recipe source: a mix of different recipes

Required time: prep. 20 min., baking ~50 min.

Ingredients:

- * 200g soft butter
- * 175g sugar
- * 1 pinch of salt
- * 1 large egg
- * 400g all-purpose flour
- * 1 tsp baking powder
- * 2 tbsp breadcrumbs
- * 500-600g rhubarb, washed, peeled (if necessary) and sliced (other fruits like cherries, apricots etc. work well, too)

for the frosting:

- * 2 large eggs
- * 75g sugar
- * 1/2 vanilla bean, seeds scraped out
- * 100ml heavy cream