Streusel cake

Recipe by V-ZUG Ltd.

with cherries and coffee

Preparation	45 Mins
Cooking time	50 Mins
Piece	12
Appliance	CombairSteamer V2000 from 2021

Streusel

150 g white flour

50 g sugar

75 g butter, cold, cut into cubes

1½ tbsp Instant coffee powder

2 tbsp coffee liqueur

Cake mixture

100 g butter, soft

100 g sugar

2 eggs

170 g white flour

1 pinch of salt

1 tsp baking powder

1 unwaxed lemon, some grated zest

¼ tsp vanilla seeds

50 ml milk

Topping

450 g cherries, fresh or frozen

1 tbsp cornflour

2 tbsp icing sugar

Streusel

Mix the flour and sugar in a bowl, then rub in the butter with your fingertips until the mixture resembles breadcrumbs. Add the coffee powder and coffee liqueur and rub in quickly until a streusel mixture forms. Cover and refrigerate.

Cake mixture

In a mixing bowl, cream the butter and sugar with a whisk until the mixture is pale in colour. Add the eggs one after the other and continue mixing until a homogeneous mixture results. Carefully mix in the rest of the ingredients up to and including the vanilla. Add the milk and stir until smooth.

Topping

Wash and pit the cherries. Add the cornflour and icing sugar to the cherries and mix together well.

Cake

Line the bottom of the springform tin with baking paper. Turn the cake mixture into the tin and smooth the top. Spread the cherries on top. Sprinkle over the streusel topping.

Baking

Preheat the cooking space to 180 °C using the top/bottom heat humid mode.

Bake the cake on a wire shelf in the middle shelf position for 50 minutes.

Turn the cake out of the tin and allow to cool.

Cooking steps

(Pre-)heat cooking space to 180 °C with Top/bottom heat damp

Preheating finished. Put the food in.

Top/bottom heat damp 180 °C for 50 Mins

Tips

Any pome fruits or stone fruits can be used in place of cherries. The coffee can be substituted with a knife tip of cinnamon.

Accessories

Wire shelf

25 x 25 cm brownie tin or ø 26 cm springform tin

Additional information

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