

Cakes Class 84: Blackberry Crumble Slices

Ingredients :

115g butter, at room temperature
175g caster sugar
1 large free-range egg
280g self-raising flour
1 teaspoon of cinnamon
125ml milk
300g fresh or frozen blackberries

For the sweet crumb topping:

115g caster sugar
85g plain flour
Zest of 1 lemon
75g butter

- Pre-heat the oven to 190°C/Gas Mark 5.
- Line a rectangular baking tin approx. 30cm x 20cm with parchment paper
- Beat the butter and sugar together in a bowl, until pale. Add in the egg, whisking to incorporate the mixture, little by little.
- Using a wooden spoon, fold in the flour, cinnamon and milk. Mix gently until you have a sticky dough-like mixture.
- Spread evenly across the bottom of the prepared baking tin
- Arrange the blackberries on top. Set aside while you prepare the sweet crumb topping.
- Put all the ingredients for the sweet crumb topping in a bowl and rub the dry ingredients into the butter with your fingertips. Keep mixing until you have a mixture that resembles rough breadcrumbs.
- Sprinkle the crumb topping over the blackberries in the baking tray and place in the oven on the middle rack for 40-45 minutes until the top is golden brown.
- Remove from the oven and allow to cool before slicing