

Cherries Crumble Cake

The family secret "Renate Beate"
shared by our housemother Magda



(NOTE: This makes about 2-9.5x11" cake pans, so you may need to cut ingredients in half! Specifications in cups are approximate)

1. Pie Crust

300 grams (2.4 cups) of flour
150 grams (0.7 cup) of butter
70 grams (0.4 cup) of sugar
1 pinch of salt
1 egg

Make the pie crust and spread it on a greased baking dish with a small edge (or just go up about half way in a normal cake pan), prick with a fork.

2. Filling

2 jars (about 4 cups) of sour cherries
4 tablespoons of sugar
4 tablespoons of starch.

Drain the cherries, mix the juice well with the sugar and starch and cook to a pudding.

Add cherries, stir and spread on the short pastry base.

3. Topping

150 gr (1.2 cup) flour
100 grams (0.4 cup) of butter
100 grams (1/2 cups) of sugar
50 gr (1/2 cup) of ground nuts
1/2 tsp. Cinnamon

Mix everything and spread on the cherries.

Bake at 170 C (350 F) for about 35-40 min.
Once cake is baked, let cool.

4. Whip Cream

500 ml (2 cups) sweet cream
2 vanilla sugar

Whip the cream until stiff, smooth out on top of cake,

4 tablespoons of cocoa
1 tablespoon of cinnamon

Then mix together the cocoa and cinnamon and sprinkle it on top of the whip cream.

