



Apple and Biscoff Crumble Cake

about 12 Portions



up to 30 Min.



- 1 First things first, preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease and line a 9" square tin. For the crumble topping, place the butter and light brown sugar in a large bowl and beat together until creamed.
- 2 Pop in the flour and mix together to create a crumble mixture – this can be done by hand or in a mixer. Finally stir in the crushed biscuits and set your crumble mixture aside.
- 3 For the filling, peel and core the apples, then chop into small chunks and place in a large bowl. Pour the lemon juice into the bowl and toss the apples in it – this prevents the apples from browning. Sprinkle the corn flour and cinnamon over and mix through.
- 4 Next up the sponge base, pop the butter and sugar into a bowl and cream together until smooth. Add the eggs and Vanilla Extract and beat together until smooth – if the mixture begins to curdle add a spoonful of flour. Sieve over the flour and Baking Powder and fold through until just combined.

Ingredients:

For the Crumble:

100 g Unsalted butter (softened)
75 g Light Brown Sugar
150 g Plain Flour
75 g Lotus Biscoff Biscuit (roughly crushed)

For the Filling:

450 g Apples (5-6 apples)
15 ml Lemon Juice (1 tbsp)
10 g Cornflour (1 tbsp)
1 g Ground Cinnamon (1/2 tsp)
40 g Biscoff Smooth Spread
100 g Dr. Oetker White Chocolate Chunks

For the Sponge Base:

125 g Unsalted butter (softened)
125 g Caster Sugar
2 Medium Eggs (beaten)
5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
125 g Plain Flour
5 g Dr. Oetker Baking Powder (1 tsp)
25 g Biscoff Smooth Spread





- 5 Pour the sponge mixture into your prepared tin and smooth to evenly cover the base. Dollop 25g of biscoff spread on top and swirl through the sponge mixture using a cocktail stick. Spread the apple on top to create an even layer, sprinkle over the White Chocolate Chunks and drizzle over the remaining biscoff spread – you might need to heat the spread in the microwave for 10 seconds so it's runny enough to drizzle. Finally sprinkle on the crumble topping to cover the filling.
- 6 Pop your crumble cake into the oven and bake for 60 minutes, the crumble topping should be golden brown. Your crumble cake is delicious served warm with a drizzle of biscoff spread on top and a dollop of ice-cream or custard for a tasty dessert!

Tip from the Test Kitchen

- This bake keeps well and the flavours develop further, but the texture will soften and the crisp, crumbly topping will become more cake-like with time. Before serving place back in the oven for 10-15 minutes to allow the topping to crisp up and serve warm.
- Your crumble cake will keep for about 2 days stored in an airtight container at room temperature.
- This crumble cake freezes very well, once cooled wrap well and pop in the freezer for up to 3 months. Defrost at room temperature and re-heat as above to serve!

