



Strawberry-Rhubarb Crumble Cake with Ballybrado Organic Whole Spelt Flour

Ingredients

For the dough:

250g Ballybrado Organic Whole Spelt Flour
1 tsp baking powder
70g raw cane sugar
0.5 tsp ground vanilla (or vanilla essence)
Pinch of salt
125g soft butter
1 egg

For the fruit topping:

300g rhubarb
200g strawberries (alternatively: 500g rhubarb)
40g sugar
0.5 tsp cinnamon

For the crumble:

100g Ballybrado Organic Whole Spelt Flour
60g butter
25g sugar

Optional: 2 tbsp chopped almonds

Method

For the fruit topping:

1. Wash the rhubarb, cut off the dry ends, peel if necessary, and cut into 0.5cm thick slices.
2. Wash strawberries, remove green bits, cut into quarters.



3. Place rhubarb and strawberries into a bowl, add sugar and cinnamon and let rest for approx. 30 mins.
4. Preheat oven to 170° C fan.

For the dough:

1. Place all ingredients in a bowl and mix into a smooth dough using a mixer.
2. Roll out 0.5cm thick on baking parchment.
3. Now place baking parchment on oven tray and spread the rhubarb-strawberry mixture on top. Leave a little edge at the sides to keep in the juice.

For the crumble:

1. Mix the flour, sugar and butter quickly into crumbs, using your hands. Spread the crumbs on the cake.
2. Now you can add chopped almonds if you wish.

Bake in middle of oven for 25 – 30 minutes.

Leave to cool on a wire rack. Enjoy warm or cold. Whipped cream is an excellent addition to this cake!

Inspired by: <https://www.klaraida.de/rezepte-blog/rhabarber-erdbeer-streuselkuchen>