

Raspberry Streusel Crumble Cake

Course: **Cakes**

Servings	Prep time	Cooking time	Total time
12 servings	15 minutes	1 hour	1 hour 15 minutes

Ingredients

For the Streusel (base + topping):

350g (2 ¾ cups) all-purpose flour

1 large egg

125g (1 stick + 1 tbsp) butter, softened

2 tsp baking powder

150g (¾ cup) sugar

1 pinch of salt

1 packet vanilla sugar (or 1 tsp vanilla extract)

💡 *Vanilla sugar is common in Germany, but you can substitute it with 1 tsp vanilla extract if you're elsewhere.*

For the Raspberry Cream Filling:

800g raspberries (*fresh preferred, see frozen note above*)

4 cups (800g) sour cream or crème fraîche (*you can also use Greek yogurt for a lighter version*)

Juice of ½ lemon

80g (⅓ cup) sugar

1 packet vanilla pudding powder (*see alternatives above*)

Directions

- 1 Preheat** your oven to 170°C (340°F) *convection/air circulation* or 180°C (355°F) *standard heat*. Line a 28 cm (11-inch) springform pan with parchment paper or grease it lightly.
- 2 Make the Streusel Dough:** In a large bowl or stand mixer, combine flour, baking powder, sugar, salt, and vanilla sugar (or extract). Add the egg and softened butter. Mix with a dough hook or crumble with your hands until large crumbs form. The dough should be crumbly, not a cohesive ball.
- 3 Prepare the Raspberry Cream:** In a separate bowl, mix the sour cream, sugar, lemon juice, and pudding powder (or your DIY substitute) until smooth. Gently fold in the raspberries. If using frozen berries, remember to thaw, drain, and coat with cornstarch first!

- 4 Assemble the Cake:** Press **half of the streusel dough** into the bottom of the springform pan to create a firm crust. Pour the raspberry cream filling on top and spread it evenly. Sprinkle the remaining streusel over the top.
- 5 Bake:** Place the cake in the preheated oven and bake for **60 minutes**, or until the top is golden brown and the center has just a slight wobble.
- 6 Cool and Set:** Let the cake cool completely in the pan—ideally for a few hours or overnight in the fridge. This allows the filling to firm up and slice beautifully.