

Lemon Crumble Sheet Cake

Shopping List



6eggs
320g light raw cane sugar
225g butter
225ml buttermilk
Juice of 2 lemons
Zest of 2 lemons
360g flour
2tsp baking powder
Vanilla essence
Pinch of salt
300g red currants

For the crumble
75g chopped almonds
140g flour
70g sugar
Vanilla
90g butter

Let's bake

First make the crumble. Add all ingredients into a bowl and mix together until crumbly, keep cold.

Preheat the oven to 180°C. Prepare the currants and wash them.

Beat eggs and sugar together until light and fluffy. Add butter, lemon zest and juice and buttermilk.

Whisk all together. Now mix all the dry ingredients and put them into the batter, mix well.

Put batter evenly onto a baking sheet. Sprinkle currants on top and add the crumble evenly over the batter.

Bake for 20-30 minutes. Test the cake with a toothpick. Sprinkle some icing sugar on top if you like and serve in small pieces.