

Blueberry and Blackberry Streusel



Serves 12 Prep 15 mins

Cooking 50 mins - 1h Easy

Ingredients

125g butter, softened
250g golden caster sugar
3 free range eggs, lightly beaten
250g flour
2 tsp baking powder
225g thick Greek yoghurt
450g blueberries or blackberries or mix

For the topping

4 tbsp plain flour
100g sugar
50g butter, chilled and diced

1. Preheat oven to 180C/Fan 160C/Gas 4 and fully line a 23cm square tin with greaseproof paper.
2. First prepare the topping: mix the flour and sugar in a bowl and rub the butter in until it resembles a breadcrumb texture, then set aside.
3. For the cake mixture, cream the butter and the sugar together until light and fluffy, then gradually add the eggs.
4. Sift in the flour and baking powder, and tip in the yoghurt. Fold everything together until well combined, then spoon into the tin. Level the surface and evenly scatter over 3/4 of the fruit.
5. Now scatter over the crumble topping, followed by the remaining berries.
6. Bake for 50 mins -1h until golden and the cake starts to come away from the edges of the tin. Cool in the tin for 15 mins before moving to a wire rack .