

# Raspberry Almond Streusel Cake



**Serves 6**

**Prep 25 mins**

**Cooking 45 mins**

**Easy**

## Ingredients

100g soft unsalted butter  
100g caster sugar  
2 large eggs  
100g self-raising flour  
200g raspberries, plus extra to serve  
icing sugar to serve  
whipping cream to serve

## For the streusel topping

50g unsalted butter  
100g plain flour  
pinch of salt  
25g caster sugar  
50g toasted flaked almonds

1. Heat the oven to 180C/Fan 160C/ Gas 4. Grease a 20cm diameter spring form tin and line its base with greased baking parchment.
2. For the streusel topping, melt the butter in a small pan, stir in the flour, salt & sugar to make a crumbly mixture, then stir in the almonds and set aside.
3. For the cake, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, adding a spoonful of self-raising flour into the batter, then spread in the tin.
4. Scatter the raspberries on top, then cover with the streusel mix. Bake for about 45 minutes, until a skewer comes out clean. Leave to cool in the tin. To serve dust with icing sugar and top with a few berries and some whipped cream.