

Cultivate's Cook-a-long with Steve James

Watch the step-by-step video or cook-a-long with the recipe

Apple & Rosemary Crumble Cake

The ingredients:

Crumble Layer

120g unsalted butter, melted with one sprig (approximately 1 tbsp) of finely chopped fresh rosemary
175g dark brown soft sugar
190g sieved plain flour
pinch of salt

Fruit Layer

450g Braeburn or Brambley apples, peeled, cored and cut into 1cm dice, tossed in the juice of 1 lemon
40g cornflour
1 tsp mixed spice
50g caster sugar

Cake Layer

160g unsalted butter, at room temperature
200g sieved icing sugar
3 large eggs
1 tsp vanilla bean paste, or essence
1 tsp baking powder
185g sieved plain flour

Method & The Fun Part...

First...let's wash hands

Preheat the oven to 180c fan. Grease and line a 23cm square or round tin and put to one side.

For the crumble layer add all the ingredients together into a bowl (there are lots of ingredients so children could take it in turns to add the ingredients saying what they are adding as they go) then the fun part of mixing! Mix to combine until it reaches a crumble mixture. You want a mixture of different sized lumps, it doesn't need to go as fine as a regular crumble mix. Put to one side.

For the fruit layer. Place the apples, cornflour and mixed spice into a bowl (children could smell the mix spice – always fun to see their reactions! What does it remind them of? Give it a good mix. Add the sugar and mix again. Put to one side.

For the cake layer. Into the bowl have a stand mixer fitter with a whisk attachment, or a bowl with an electric whisk, add the butter and icing sugar and mix until soft, pale, light and fluffy.

In a bowl lightly beat the eggs and the vanilla. Children could practise their egg cracking skills at this point to help! Gradually add this to the butter mix whisking well after each addition, if it starts to split add a little of the flour to bring it back together.

Once incorporated add the flour and baking powder and fold this in until you have a smooth cake batter.

Now to assemble the cake...

To assemble the cake, add the cake batter to the cake tin and smooth out until the base is covered. Little hands could pile the fruit on top of this including any juices from the bowl. Sprinkle the crumble mix all over the top – how many layers are there?

Next place in the preheated oven for 60-70 minutes until a skewer comes out clean (it may have some apple on the skewer, but you don't want to see any cake batter)

Remove from the oven and allow to cool completely in the tin – it will be worth the wait.

You could do some fun creative activities with children whilst you wait.

- Draw pictures of the finished cake
- Pretend to be a chef in a restaurant and make up a play
- Do some apple paint printing with any left-over apples you might have
- Paint some apples and send them in as part of Cultivate's Apple Art project
- Write a story about what you did and the step-by-step method

Once your cake is cooled slice into 9 portions and SERVE!

How did it turn out? Let us know how you got on – Take some photos and remember to share either on Facebook, Instagram or Twitter, not forgetting to #cultivatecooking #stevejamesltd

We hope you had fun and thanks so much for cooking with Cultivate ☺ We can't wait to see your creations!

