

PREP: 25 min
COOK: 50 min
SERVES: 12

Peach Yoghurt Streusel Cake

There's nothing more comforting than this cake. A lightly spiced sponge base, chunks of sweet, sticky peach and plenty of crunchy, buttery streusel on top.

Ingredients

Cake

1 1/3 cups (200g)plain flour
1/2 cup (110g) sugar
3/4 tsp baking powder
1/2 tsp ground ginger
1/4 tsp baking soda
1/4 tsp salt
1/2 cup (125ml/g) plain yoghurt
1/4 cup (60ml) water
2 tbsp (40ml) vegetable oil
2 tsps Queen Organic Vanilla Bean Paste
1 tsp Queen Natural Almond Extract
1 large egg, beaten

Method

STEP 1

Preheat oven to 180C (fan forced). Grease a large loaf tin.

STEP 2

To make the cake, combine flour, sugar, baking powder, ginger, baking soda, and salt in a large bowl.

STEP 3

Combine yogurt, water, oil, vanilla extract, almond extract and egg and mix well.

STEP 4

Add wet ingredients to dry ingredients, and stir until just combined. Pour batter into prepared tin, spreading evenly. Set aside.

Method - Streusel

STEP 1

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Ingredients

Streusel

3/4 cup (110g) plain flour

2/3 cups (120g) brown sugar

1 tsp ground cinnamon or Queen Cinnamon Baking Paste

1/4 tsp salt

1/4 cup (50g) butter, cold

1 tbsp Queen Glucose Syrup

3 cups (450g) sliced, peeled peaches

Method - Streusel

Make the streusel topping by combining flour, sugar, cinnamon, salt, butter and glucose syrup in a food processor and pulsing until the mixture is crumbly.

STEP 2

Layer half the streusel ontp the cake batter and then layer the peaches over the topping evenly. Sprinkle the remaining streusel mixture over the peaches and bake for 40-50 minutes or until a wooden pick inserted in center comes out clean. Cool on a wire rack.

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