

Gooseberry Cake

Ingredients

- 1lb gooseberries

For the Crumble Topping

- 4ozs/115gms self-raising flour
- 2ozs/55gms margarine
- 2ozs/55gms caster sugar
- 1 tablespoon water

An 8½ inch spring clip tin

For the Sponge Base

- 4ozs/115gms self-raising flour
- 4ozs/115gms soft margarine
- 4ozs/115gms caster sugar
- 2 eggs
- 1 tablespoon water



Method

1. Brush the tin with melted fat and line the base with a circle of grease-proof paper, cut to fit; brush the paper lining also.
2. Top and tail the gooseberries, then wash and dry them thoroughly.
3. Now make the crumble topping. Sift the flour into a mixing bowl, add the margarine cut into small pieces and, using the fingertips only, rub in the fat until it is evenly distributed and the mixture resembles fine breadcrumbs. Stir in the caster sugar then leave the mixture to one side.
4. Put the flour, margarine, sugar, eggs and 1 tablespoon of water into a mixing bowl and, using a wooden spoon, mix them together until they are combined, then beat them for about a minute to incorporate some air.
5. Turn the sponge into the tin and spread it evenly to the sides. Pack the gooseberries closely on top then, using a fork, mix the water into the crumble and scatter it over the gooseberries.
6. Bake the cake on the centre shelf of a moderate oven, gas mark 4, 350°F/180°C, for about 1½ hours or until the sponge is well cooked and the top is a light brown colour.
7. Leave the Gooseberry Cake to cool slightly in the tin.

Notes

Obviously, we use apple and blackberry or just apple. Believe you can also use fresh peaches.

The original recipe says that this dish freezes well – we have never tried this!