

MAKE IT!

Sugar Plum Crumb Cake

SERVES 6-8

FOR THE CRUMB TOPPING

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|---|-------------------------------|----|---|
| 1 | cup all-purpose flour | 1 | teaspoon kosher salt |
| ½ | cup brown sugar | 1½ | sticks (6oz) unsalted butter, softened |
| 1 | teaspoon kosher salt | ¾ | cups sugar |
| 1 | teaspoon cinnamon | ½ | cup plus 2 tablespoons whole milk, at room temp |
| ½ | stick unsalted butter, melted | | |

FOR THE CAKE

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|---|-------------------------|---|---|
| 2 | cups all-purpose flour | 2 | large eggs, at room temp |
| 2 | teaspoons baking powder | 2 | jar American Spoon® Sugar Plum Jam |

Preheat oven to 350. Grease a 9x9-inch cake pan. Line the pan with parchment, leaving a 2-inch overhang on two sides. Grease the parchment.

To make the crumb topping, combine the flour, brown sugar, salt, and cinnamon in a small bowl. Whisk in the melted butter until combined and the topping starts to clump together. Reserve.

For the cake, whisk together the flour, baking powder, and salt. Place the softened butter in the bowl of a stand mixer with a paddle attachment and whip on medium speed until it comes together, about 10 seconds, then slowly add the sugar. Increase the paddle speed to medium-high and whip until light and fluffy, about two minutes more. Reduce mixer speed to medium and add eggs one at a time and mix until fully incorporated. Scrape down the sides of the mixing bowl with a rubber spatula. Reduce speed to low and add half of the flour mixture, then half of the milk and mix till the flour is just incorporated. Repeat with the remaining flour and milk.

Pour the batter in to the prepared cake pan. Spread the jam in an even layer on the batter and sprinkle the reserved crumble over top. Bake for about 45 minutes, or until a tester poked in the middle of the cake comes out clean. Remove from oven and let cool for about 15 minutes. Run a small knife around the edge of the pan and lift the cake out using the parchment overhangs. Let cool before serving.



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