



Jam Struzel tart

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Ingredients

- 1 Egg
- 90 g Canola Oil
- 150 ml Milk
- 7 ml Baking Powder
- 200 g Cake flour
- 100 g White Sugar

For the topping (Struzel)

- 85 g Cake flour
- 50 g Butter
- 50 g White sugar
- 2 ml Baking powder

Method

- For the cake mix all the ingredient together.
- Mix just until mixture is smooth do not overmix.
- Pour into 20 cm greased ovenproof tart dish.
- Place teaspoons full Mixed Berry jam randomly on mixture.

To make topping (struzel)

- Rub all ingredient together until it resemble rough crumbs.
- Sprinkle on top of mixture.
- Bake until brown at 180 °C – 25 minutes.
- leave till cool and dust with Icing sugar.
- Serve at room temperature.