

SOUR CHERRY PIE WITH POPPY SEED CRUMBLE TOPPING

I'm not sure if it's too late for a cherry or sour cherry recipe, but I've still seen cherries and sour cherries on the trees somewhere. Anyway, this recipe for fluffy fruit cake with poppy seeds crumble is versatile and you can use any fruit - currants, apricots, plums in autumn.

INGREDIENTS

(Amount of batter is more for a smaller baking sheet)

BATTER

250 g butter
4 eggs
200 g granulated sugar
200 g all-purpose flour
40 g ground almonds/almond flour (optional)
2 teaspoons of baking powder
100 ml sour cream
fruit to taste (I like a lot of fruit in cakes)

CRUMBLE TOPPING

60 g all-purpose flour
60 g granulated sugar
80 g cold butter
50 g ground poppy seeds

butter/lard and flour to grease and line the baking sheet

INSTRUCTIONS

1. Preheat the oven to 180°C.
2. In a small saucepan, melt the butter on a low heat, set aside and let it cool.
3. Then, prepare the crumble topping. Put all the dry ingredients together and add the butter to the mixture and rub it in using your fingers until you have a crumbly mixture. Put it in the freezer.

4. Beat the eggs and sugar into a light-yellow foam (the mixture must gain volume).
5. Then sift the flour and baking powder into the mixture, add the almond flour and mix at a lower speed.
6. Pour in the cooled butter and cream and mix again at a lower speed to combine all the ingredients.
7. Grease and pour the sheet or form. Pour the batter (I recommend not too much to the edges), cover it generously with fruit. If you don't want the fruit to sink, you can lightly coat it in flour.
8. Finally, sprinkle the pie with crumble topping and place in the preheated oven. Bake for about 30 minutes (the time may vary depending on the form and height of the pie). Test with a skewer.
9. Remove from the oven and let cool. You can also sweeten with powdered sugar.