CHERRY RHUBARB STREUSEL CAKE

Makes 2 cakes (I used one 22cm round springform, one brownie tin (30x20cm) and two little mini cake molds (4x8cm))

For the cake base:
300g soft butter
250g sugar
1 tbsp cinnamon
6 eggs
350g flour
3 tsp baking powder
100g ground almonds

For the topping:
2 packets of pudding powder (I used Mondamin Vanille Pudding, 125g packets)
1 liter of milk (follow packet instructions for quantity)
350g rhubarb
750g fresh cherries

For the Streusel:
150g flour
150g sugar
100g cold butter

1. Preheat the oven to 180°.
2. Start by preparing the fruit. Wash the cherries, cut them in half and take out the stones. Wash the rhubarb and cut it into chungs, about 1 cm thick.
3. Make the pudding according to packed instructions. Mine just said to heat the milk and stir in the powder whilst stirring. Take off the heat and let it cool down a bit whilst you make the batter for the cake base.
4. In a big bowl, mix the soft butter with the sugar until creamy. Add the eggs one by one, always beating in between of each egg. Mix the almonds, flour, cinnamon and baking powder, and gradually add the mix to the egg mixture. Mix until you get a smooth dough mix.
5. Make the Streusel: Put the flour and sugar into a bowl, add small cubes of cold butter to it. Use your hand mixer to transform the mix into rough crumbles. Feel free to use your hands to rub the mix to get the crumble, but make sure to do so quickly so the crumble doesn't become warm.
6. Line your cake tins with baking paper (or brush them with melted butter). Divide the cake base between the various baking trays.
7. Add a layer of pudding onto the cake base, then scatter the fruit evenly over the pudding. Top with a generous amount of crumble.
8. Bake for about 50 minutes, turning the cakes from time to time so they bake evenly. The cake is done once your crumble is nicely golden and a skewer inserted comes out 'clean' (without dough sticking to it).