THE J.M. SMUCKER Co

Summer Fruit Buckle

Prep Time	Cook Time	Serves	Difficulty
25 mins	50 mins	10	N/A

Ingredients

- **Streusel Topping:**
- 1/4 cup cold butter, cubed
- 1/2 cup Sugar In The Raw® Natural Turbinado Sugar
- 1/3 cup Robin Hood® Original All Purpose Flour

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- 1 tsp cinnamon
- 1 tsp grated lemon zest
- **Cake:**
- 1/2 cup butter, softened
- 1 cup granulated sugar
- 1 tsp vanilla extract
- 3 eggs
- 1 cup Robin Hood® Original All Purpose Flour

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- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 3 cups chopped stone fruit (cherries, nectarines, peaches, plums)

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Grease an 8” (1.5L) baking dish.

Step 3:

Combine topping ingredients in a food processor. Pulse until mixture is coarsely crumbled. You can also do this in a bowl with a pastry blender or 2 knives. Refrigerate.

Step 5:

Cream butter, sugar and vanilla in a large bowl using an electric mixer until light and fluffy. Add eggs one at a time, beating well after each addition. Stir in flour mixture until just combined. Fold in fruit until well coated with the batter.

Step 6:

Spread batter in prepared pan. Sprinkle evenly with topping.

Step 7:

Bake in preheated oven until the topping is lightly golden brown and until a toothpick inserted into the centre of cake comes out clean, about 45-50 minutes. Cool on a wire rack. Serve warm or at room temperature with your favourite ice cream.

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