

Blackberry & Lemon Streusel Traybake

Preparation time 40 mins • Cooking time 50 mins • Makes 12-15 slices

Ingredients

600g blackberries, fresh or frozen
60g caster sugar
Finely grated zest 1 lemon

Streusel Topping:

125g porridge oats (gluten free)
100g ground almonds
100g unsalted butter, diced
50g caster sugar

Base:

175g unsalted butter, soft
200g caster sugar
5 eggs
100g ground almonds
100g polenta
1 tsp baking powder (gluten free)
Finely grated zest 1 lemon

To Serve:

Icing sugar to dust
Clotted or thick double cream

Method

Heat the oven to 180°C/160°C fan/gas 4. Lightly grease a 23cm x 30cm / 9" x 12" deep baking tin and line the base with a piece of baking paper.

Toss the blackberries in the sugar and lemon zest and set aside.

To make the streusel topping, put all the ingredients in a bowl and rub together to give you a breadcrumb consistency, or for speed this can be briefly blitzed in a food processor.

For the base, beat together the butter and sugar for a few minutes using an electric mixer until they are light and fluffy. Beat in the eggs one at a time, then beat in the almonds, polenta, baking powder and lemon zest. Spread the batter into the prepared tin.

Spoon the blackberries over the top of the batter in a single layer.

Finish by scattering over the streusel topping and bake for 50 minutes until golden and the centre feels firm when lightly pressed. Cool in the tin for about 30 minutes before serving warm or cooling completely on a wire rack.

To serve, you cut into squares and dust with icing sugar and add a dollop of cream on the side.