

Sultana Cake with Golden Syrup Crumble aka Auntie Gail's Lazy Daisy cake

1. Preheat oven to 170°C. Line the bottom of a 24cm cake tin with baking paper and grease sides lightly with butter. Line a tray with baking paper.
2. Cream butter and sugar together in stand mixer with a paddle attachment. Add cream, eggs and the juice of a lemon and continue mixing until well combined.
3. Add flour and sultanas to the bowl and fold in with a spatula, until well mixed.
4. Pour the cake mixture into cake tin and level the top with a spatula and then place into oven. Bake for around 50 minutes or until cooked, when tested with a skewer.
5. Meanwhile, prepare the Crumble, combine all the ingredients in a medium bowl and mix together with your fingertips until breadcrumb consistency. Spread onto a baking tray and bake for 15 minutes until crumble is golden.
6. Prepare the Glaze, by melting butter in a microwave then add golden syrup and combine well.
7. Allow to cool for 10 minutes before removing from cake tin. Allow to cool. Do not have any rack markings showing.
8. Brush top of the cake with Glaze whilst still warm and sprinkle with the Crumble.

Ingredients

- 175g unsalted butter, softened
 - 1 3/4 cups sugar
 - 1/2 cup cream
 - 3 eggs
 - 1 lemon
 - 1 3/4 cups self-raising flour
 - 1/4 cup sultanas
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Crumble

- 1 tbsp unsalted butter, softened
 - 1/4 cup plain flour
 - 1 tsp golden syrup
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Glaze

- 1 tbs unsalted butter
 - 1 tbsp golden syrup
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