

Gooseberry Crumble Cake

In June 2026 we had Fresh Gooseberry Cake

The recipe was from my The Times Cookery Book first published in 1972 by Katie Stewart. It's the cookery book I took when I went to university in 1975. The paperbacks pages are brown, torn and stained but this is a recipe I have gone back to many times. I have adapted it over the years substituting different fats, fruit, sugar and even exchanging some cocoa for flour with a small addition of baking powder. Blackcurrants and chocolate are particularly good. It can be served with cream, crème fraîche or ice cream as a dessert.

1 lb (450g) gooseberries (I used defrosted fruit)

Crumble topping

4oz (100g) SR flour

3 oz (75g) castor sugar

3oz butter

1tbsp water

Icing sugar

For the cake base

6oz (175g) SR flour

Pinch of salt

4oz (100g) butter

4oz (100g) castor sugar

4 eggs

1/2 tsp vanilla essence

Milk to mix

1. Top and tail gooseberries
2. Wash fruit and pat dry
3. Make a crumble topping. The recipe suggests rubbing in the flour and sugar to the butter by hand. I use a food processor. Set aside.
4. Make the base. Again I use a food processor or mixer to cream the butter and sugar, adding in eggs slowly adding a little flour to prevent curdling and then adding rest of ingredients using a little milk to soften the cake batter. You can do it the traditional way with a spoon and bowl or even try the all in method.
5. The oven needs to be preheated to 180 degrees or gas mark 4. Less for a fan oven and even less for a Ninja Foodi.
6. The cake will be deep so a loose bottomed or spring clipped cake tin is best. Greased and lined. I have found silicon cake tin liners a god send. They don't need greasing and are ready cut to size.
7. Add the water to the crumble mix so it clumps up a bit.
8. Layer the cake mixture, then the gooseberries and finally the crumble mix into the cake tin.
9. Bake for 1 hour.
10. Allow the cake to cool before removing from the tin
11. Sprinkle the top with icing sugar.
12. Enjoy!