

Redcurrant cake



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For a (spring) form with a diameter of 26 cm.

200 g redcurrants

1 cup flour

1/2 cup water

1/2 cup raw sugar

3 tablespoons oil

1-2 teaspoons vanilla extract

1 teaspoon baking powder

1 teaspoon vinegar

1/4 teaspoon turmeric, for color (optional)

pinch of salt

Mix the water with sugar, oil, salt and vanilla extract until the sugar has dissolved. Add the flour, little by little, stirring to avoid lumps forming. Finally add the turmeric, vinegar, baking powder and mix well.

Grease the (spring) form with oil and coat with flour.

Pour the mixture into the form and place the redcurrants on top.



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Bake in pre-heated oven, at medium heat (175C) for approx. 30 minutes.



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