

# Easy German Chocolate Streusel Cake (Schokostreusal Kuchen)



This cake is yummy and has great textures. The cake is dense and buttery while the topping is crunchy and chocolaty. The fact that this cake only takes about an hour to make puts it on the short list for guests, too.

Makes one, 10 or 11 inch springform pan cake, 12 to 16 pieces.

**Prep Time: 20 minutes**

**Cook Time: 40 minutes**

## **Ingredients:**

### \*\*\*Cake\*\*\*

1/3 c. sugar  
5 Tbs. butter  
1/8 tsp. salt  
1 egg  
1 Tbs. vanilla sugar or 1 tsp. vanilla extract  
1/8 tsp. lemon extract (optional)  
1 1/8 c. flour  
1/4 c. potato starch  
2 tsp. double acting baking powder  
4 Tbs. milk (not non fat)

### \*\*\*Filling\*\*\*

1/4 c. apricot jam

### \*\*\*Streusel\*\*\*

1/3 c. cocoa

1/2 c. sugar  
2 Tbs. vanilla sugar or 2 tsp vanilla extract and 2 Tbs sugar  
11 Tbs. butter  
1/4 tsp. salt  
1 1/8 c. flour

**Preparation:**

Preheat oven to 350°F. Cream sugar, butter and salt. Add egg and flavor extracts and mix well. Sift flour, starch and baking powder together and add to batter, mixing well. Add enough milk to form a medium thick batter (like brownie batter). Spread into a 10 or 11 inch springform pan which has been buttered and floured lightly. Heat the apricot jam until it becomes runny. Stir and then carefully spread over cake batter.

Make the streusel by rubbing all the ingredients together with your fingers. You may also use a pie dough cutter or two forks. Continue until large crumbs form. Sprinkle evenly over cake batter.

Bake at 350°F for about 40 minutes or until cake tester comes out clean and cake springs back when touched lightly. Remove from oven and cool. Remove outer ring after 5-10 minutes so the edges don't become soggy.