

Cinnamon Crumb Cake for Passover (with Matzah Meal)

Crumb Topping:

½ cup (60 grams) matzah cake meal
½ cup (95 grams) potato starch
½ cup (100 grams) brown sugar
3 teaspoons cinnamon
¼ teaspoon salt
6 tablespoons oil

Cake:

1 cup (200 grams) granulated sugar
1 cup (120 grams) matzah cake meal (finely ground)
¾ cup (190 grams) potato starch
3 teaspoons baking powder
½ teaspoon salt
1 package instant vanilla pudding (95 grams/3.4 ounces approximately)
1 package (1 teaspoon) vanilla sugar
3 large eggs
6 tablespoons oil
¾ cup (177 ml) orange juice

Directions:

Preheat oven to 350 F/180 C.

In a medium bowl, mix the crumb topping - the matzah meal, potato starch, brown sugar, cinnamon, salt and oil (dry first, oil last to incorporate properly) till crumbly and set aside.

In a separate large bowl mix the sugar, matzah meal, potato starch, baking powder, salt, vanilla pudding and vanilla sugar thoroughly. Add the eggs, oil and orange juice and stir till combined, don't overmix. Immediately spread cake batter in a greased 9 x 13 inch (23 x 33 cm) pan and sprinkle the crumb topping you've set aside over all evenly. Bake 35-40 minutes or till toothpick comes out clean and top is lightly browned. Let cook on wire rack before cutting into squares.