

Chocolate Strawberry Chip Crumb Cake

Recipe By *Nechama Norman*



Cooking and Prep:  1 h

Serves:  24

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (10)

Main ingredients

- 1 cup oil
- 1 and 1/2 cups sugar
- 3 and 1/4 cups flour, divided
- 1 teaspoon **Gefen Pure Vanilla Extract**
- 3 eggs
- 2 tablespoons **Haddar Baking Powder**

- 1 cup orange juice
 - 1 teaspoon cinnamon
 - 1/4 cup mini chocolate chips or [Glicks Chocolate Chips](#)
 - 1 can strawberry pie filling
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Start Cooking

Make the Cake

1. Preheat oven to 350 degrees Fahrenheit. Grease two 8-inch square pans.
2. In a medium bowl, combine oil, sugar, three cups flour, and vanilla. Mix together to form crumbs.
3. Reserve one cup of crumbs and set aside. To the remaining mixture, add eggs, baking powder, and orange juice. Divide batter between prepared pans.
4. To the reserved crumbs, add remaining flour, cinnamon, and chocolate chips.
5. Spoon pie filling over batter (use half the can over each pan). Sprinkle crumbs on top.
6. Bake for 35 to 45 minutes, or until toothpick inserted comes out clean.

Variation:

You can use any pie filling flavor you like, and if you prefer a fresh pie filling, making one is even simpler than you think. In a saucepan, combine 4 cups chopped fruit of your choice with 3/4 cup sugar. Cook over medium heat until fruit softens. Dilute 3 tablespoons cornstarch with 3 tablespoons cold water and add to pan. Add 1 teaspoon lemon juice and stir constantly, until thickened. Voila! Easy and fresh!