

Vanilla & Almond Tea Cake with Roasted Almond Streusel



By [Ashley Alexander](#)

If you're looking for a classic tea cake with a delicious twist, this Vanilla & Almond Tea Cake with Roasted Almond Streusel is definitely one to try. It's rich, buttery, and full of nutty goodness, thanks to a triple dose of almonds—almond meal in the cake and both roasted and flaked almonds in the crunchy streusel topping. A subtle hint of lemon zest brightens up the flavours, while thick Greek yoghurt keeps the cake irresistibly moist.

SERVES 10-12 | **PREP** 30 minutes | **COOK** 1 hour 10 minutes | **TOTAL** 1 hour 40 min (+ cooling time)

INGREDIENTS

Roasted almond streusel

- 50g salted butter, melted and slightly cooled
- 50g (1/4 cup) castor sugar
- 50g (1/4 cup) brown sugar
- 50g (1/3 cup + 2 tablespoons) plain/all-purpose flour
- 50g (1/3 cup) almond meal
- 60g (1/3 cup) roasted almonds, finely chopped
- 50g (1/2 cup) flaked almonds
- 1 teaspoon vanilla extract
- 1 tablespoon vanilla bean paste or vanilla extract
- 3 eggs
- 250g (2 cups) plain/all-purpose flour
- 60g (1/2 cup) almond meal
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt
- 250g (1 cup) thick natural Greek yoghurt
- 125g (125ml/1/2 cup) full cream milk

Vanilla & almond tea cake

- 125g salted butter, melted and slightly cooled
- 125g (125ml/1/2 cup) extra virgin olive oil
- 225g (1 cup) castor sugar
- Zest of 1 lemon
- Icing sugar
- Thick cream

For serving

METHOD

1. Preheat your oven to 180°C/350°F.
2. Line a 23cm/9-inch round springform pan with baking paper and set aside.
3. In a medium-sized mixing bowl, combine all the streusel ingredients and mix until well incorporated. Set aside.

4. In a large mixing bowl, whisk together the melted butter, olive oil, castor sugar, lemon zest, and vanilla until well combined.
5. Add the eggs and whisk until combined and smooth.
6. Gently fold in the flour, almond meal, baking powder, baking soda, and sea salt until just combined.
7. Stir in the yoghurt and milk until the batter is smooth and well combined.
8. Pour the batter into the prepared pan, smoothing the top with a spatula.
9. Evenly scatter the streusel mixture over the cake batter.
10. Bake at 180°C/350°F for 1 hour 10 minutes, or until a skewer inserted into the centre of the cake comes out clean. As the cake bakes, it will become quite dark and caramelised—don't be alarmed or tempted to reduce the oven temperature. That rich, golden crust is what we're aiming for.
11. Remove from the oven and allow the cake to cool in the pan for at least an hour before removing from the pan.
12. Serve warm, dusted with icing sugar and a dollop of thick cream.
13. The cake is also delicious when sliced and served cold from the fridge the next day.

NOTES

Deep Golden Crust: As the cake bakes, it will become quite dark and caramelised—don't be alarmed or tempted to reduce the oven temperature. That rich, golden crust is what we're aiming for, creating a beautiful contrast with the soft, fragrant vanilla and lemon interior. The top will have lovely caramelised spots, which we'll finish with a dusting of icing sugar before serving.

Measurements: If you do have kitchen scales I 100% recommend using them for baking. You'll get the most accurate result. Its also so easy (plus less washing up) to add everything to the one mixing bowl on top of the scales.

Gluten-Free Option: For a gluten-free version, use a gluten-free plain baking flour blend that can be substituted in a 1:1 ratio with regular plain flour. Brands like Bob's Red Mill (available in specialty stores or on Amazon) and White Wings (available in Australian supermarkets) work well.

Butter Temperature: Ensure the melted butter is slightly cooled before mixing it with the other ingredients. If it's too hot, it can affect the texture of the cake and the streusel.

Vanilla Bean Paste vs. Extract: Vanilla bean paste gives a more intense vanilla flavour and adds visual flecks of vanilla bean to the cake. However, vanilla extract can be used as a substitute.

Greek Yoghurt: Thick, unsweetened Greek yoghurt is recommended to achieve the best texture in the cake.

Streusel Topping: You might wonder why there are three types of almonds in the streusel topping—almond meal, chopped roasted almonds, and flaked almonds. Each serves a specific purpose by adding different textures to the topping. If you don't have flaked almonds, you can substitute them with sliced or slivered almonds.

Streusel Topping Consistency: The streusel should be crumbly but cohesive enough to clump together slightly when pressed.

Serving: This cake is beautiful when served warm with fresh cream, but it's also delicious (and my favourite) the next day, cold from the fridge or at room temperature with a dollop of cream.

Cake Storage: Store the cake in an airtight container in the fridge for up to 4 days. The cake can also be frozen for up to 2 months; thaw at room temperature before serving.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/vanilla-almond-tea-cake-roasted-almond-streusel>

Let me know if you make the recipe! x **@gatherandfeast**