Black Grape Crumble - A Sweet Brunch Delight

Serves 8-10

**Filing:**

2 Cups Black Grapes

2/3 Cups sugar

6 Tablespoons water, divided

1 ½ teaspoons lemon juice

3 Tablespoons cornstarch

**Cake:**

¾ cup butter, softened

1 cup sugar

1 ½ teaspoons vanilla

3 large eggs

1 1/3 cup flour

1 ½ teaspoon baking powder

¼ teaspoon salt

**Streusel:**

1/3 cup flour

¼ cup sugar

1 teaspoon cinnamon

¼ cup butter

Filling: Mix grapes, sugar, 2 T. water and lemon juice. Bring to a boil over medium heat, stirring occasionally. Blend cornstarch with remaining water; add to mixture. Boil 1 minute. Remove from heat; cool.

Streusel: Mix streusel ingredients together until crumbly. Refrigerate.

Cake: Preheat oven to 350 degrees F. Grease and flour 9-inch springform pan. Cream butter, sugar and vanilla, incorporating eggs slowly, until blended. Sift remaining ingredients; blend into sugar mixture. Pour into pan. Spoon and swirl filling on the batter. Top with streusel. Bake 50 minutes.

\*\*\***Black grapes** are rich with antioxidants, phenols as well as essential vitamins and minerals.