

RHUBARB CAKE

Rhubarb is in season at the moment, and it is a very good year!

This is a very easy cake mix and makes a lovely cake for serving as a dessert (with cream or custard) or just to have with a cup of tea. The ingredients can be purchased at the Veg Van, the Refill Den, Fred's or Morrisons.



Ingredients

100g softened butter (use Flora for a dairy-free option), plus extra for greasing
100g caster sugar, plus 2 tbsp for the topping
100g ground almonds
100g self-raising flour
1 tsp baking powder
2 large eggs
1 tsp vanilla extract (could use almond extract as an alternative, but just ½ tsp)
150g young rhubarb, washed, trimmed and cut into roughly 2cm lengths



Method

Preheat the oven to 180C/160C Fan/Gas 4. Grease a 18 cm springform cake tin and line the base with baking paper.

Beat all the ingredients except for the rhubarb in a bowl until smooth and thick.

Spoon the cake batter into the prepared tin. Top with the rhubarb, pressing it down very gently - don't press too hard, or the rhubarb may sink as the mixture cooks.



Sprinkle with the reserved 2 tablespoons of sugar.

Bake for about one hour, or until a skewer inserted into the centre of the cake comes out clean. Cover with foil if the cake starts to overbrown before it is cooked in the centre.

Cool in the tin for 20 minutes, then turn out onto a wire rack.

Serve warm or cold.