RHUBARB SLICE

Preparation time 25 minutes
Total cooking time 45 minutes
Makes about 25 pieces

300 g (10½ oz) rhubarb, trimmed and cut into 5 mm (¼ in) slices
115 g (4 oz/½ cup) caster (superfine) sugar
185 g (6½ oz) unsalted butter, chopped
230 g (8 oz/1 cup) caster (superfine) sugar
½ teaspoon natural vanilla extract
3 eggs
90 g (3¼ oz/¾ cup) plain (all-purpose) flour
1 tablespoon baking powder
1 tablespoon sugar
Icing (confectioners’) sugar, for dusting

1. Combine the rhubarb and sugar in a bowl and set aside, stirring occasionally, for 1 hour, or until the rhubarb has released its juices and the sugar has dissolved. Strain well, discarding the liquid.

2. Preheat the oven to 180°C (350°F/Gas 4). Lightly grease a 20 x 30 cm (8 x 12 in) shallow baking tin with butter. Line the base with baking paper, leaving the paper hanging over on the two long sides.

3. Cream the butter, sugar and vanilla extract in a bowl using electric beaters until pale and fluffy. Add the eggs one at a time, beating well after each addition. Sift the flour and baking powder over the mixture, then stir to combine.

4. Spread the mixture over the base of the tin, then put the rhubarb over the top in a single layer. Sprinkle with the sugar.

5. Bake for 40–45 minutes, or until golden. Leave to cool slightly in the tin, then carefully lift out and cut into squares. Dust with icing sugar and serve warm as a dessert with cream, or at room temperature as a snack.

Note: The rhubarb slice is best eaten on the day it is made.