RUSTIC RHUBARB CAKE

Ingredients
360 grams softened butter
2 3/4 cups brown sugar
8 eggs beaten lightly
Finely grated zest of an orange
Juice of 2 oranges
4 1/2 cups plain flour
4 teaspoons baking powder
3 sprigs of rosemary (leaves only)
2 teaspoons of vanilla

Ingredients for stewing rhubarb
1 lemon squeezed
1/3 cup brown sugar
1/3 cup water
1 bunch of rhubarb stalks cut into small pieces
2 Teaspoons of cinnamon

Preheat oven to 180 degrees Celsius
Place all ingredients for stewing rhubarb into a medium size saucepan.
Place on medium heat stir often to make sure mixture does not dry out or burn, add a little more water if needed
Once rhubarb is soft and cooked, turn off heat and set aside.
Beat softened butter and sugar until there are no lumps and mixture is smooth
Slowly add the eggs, then the zest and juice of the oranges and then the vanilla
In a separate bowl combine flour, baking powder and fold into mixture.
Grease a large rectangular cake pan with butter and greats proof paper OR
Make patty cakes using patty pans
Place stewed rhubarb and rosemary leaves onto the bottom of the cake then add the batter mix.
Bake for 45 minutes for large cake or 15 minutes for patty cakes