

Rhubarb and cinnamon cake

Ingredients

80g unsalted butter

300g plain flour

200g brown sugar

2 eggs

Few drops of vanilla essence

1 teaspoon salt

1 teaspoon bi carb soda

1 teaspoon ground cinnamon

Grated zest of 1 lemon

1 cup cream fraiche or sour cream

400g rhubarb stewed and well drained

Topping

¼ cup brown sugar

1 teaspoon ground cinnamon

Method

Preheat oven to 190degrees Celsius

Grease a 24 cm spring form tin with 20g butter then a dusting of flour

In a food processor cream remaining butter with sugar then add eggs and vanilla.

Stir remaining flour, bi carb soda and cinnamon into a bowl, then add to food processor and pulse a few times to combine.

Add lemon zest, and cream fraiche, then transfer to a large bowl and stir in the rhubarb. Make sure you press down on the rhubarb to extract excess moisture otherwise the cake will be too wet.

Scrape into prepared tin. Mix topping ingredients and spread over cake.

Bake for 1 ½ hours or until a skewer inserted into the cake comes out clean.

Serve warm or cold

mix of rhubarb and
apple.

Replace Sour cream
with yoghurt.

* double the
recipe.