

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
~~3 2/3~~^{4 1/2} cups plain flour
4 teaspoons baking powder
3 sprigs of rosemary(leaves only)
2 teaspoons of vanilla

Ingredients for stewing rhubarb

— Double Syrup.

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 grease 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