

RUSTIC RHUBARB CAKE

Cake

360 gms softened butter
2 $\frac{3}{4}$ cups brown sugar
8 eggs, beaten lightly with a fork
Zest of one orange
Juice of 2 oranges
4 $\frac{1}{2}$ cups plain flour
4 tsp baking powder
2 sprigs rosemary, leaves only
2 tsp vanilla

Rhubarb

1 lemon squeezed
 $\frac{1}{3}$ cup brown sugar
 $\frac{1}{3}$ cup water
1 bunch rhubarb, cut into small pieces
2 tsp cinnamon

- Place all the 'rhubarb' ingredients into a saucepan over a medium heat until rhubarb is soft but NOT mushy. Set aside
- Beat butter and sugar until smooth then add eggs one at a time.
- Add Zest and juice of oranges + then the vanilla
- In a separate bowl, combine flour, baking powder then fold into the mixture
- Line patty pan tins with paper patty pans + divide mixture b/w the patty pans
You will need enough cakes for everyone in the room.
- Place a little rhubarb mixture + rosemary leaves onto the bottom of the cake patty pans then put mixture on top
- Bake for approx 15 mins or until cooked