

RECIPE

rhubarb and berry cake.

INGREDIENTS

400g rhubarb
2 tablespoons of maple syrup
1 cup brown sugar
4 teaspoons baking powder
4 eggs / 6 if small.
2 cups greek yoghurt
2 cups olive oil
4 teaspoons vanilla essence
2 cups berries
2 cups of plain flour
(3K 2 cups of gluten free flour).

PREP TIME

SERVES

TEMPERATURE

- ☐ WEEK NIGHT MEAL
- ☐ DINNER PARTY
- ☐ DELICIOUS BREAKFAST
- ☐ PERFECT FOR LUNCH
- ☐ SLOW COOKING
- ☐

METHOD

1. Preheat oven to 180 degrees celsius
2. Place rhubarb (chopped into 5cm pieces maple syrup and sugar into a bowl. Toss lightly and set aside.
3. Place coconut, baking powder, eggs, yoghurt, oil, vanilla, raspberries (or any seasonal berry), flour and remaining sugar into another large bowl, and stir to combine.
4. Add your rhubarb mix until combined.
5. Depending on time, line a loaf tin with greaseproof paper and cook for 30 minutes
6. Or pop mixture into patty cases in patty pans and cook for 15 minutes.