

Rhubarb, Vanilla and Soured Cream Crumb Cake  
(we are using apricots as a substitute)

**Ingredients**

Butter for greasing

275 grams rhubarb or substitute (untrimmed weight)

50g caster sugar

2 teaspoons plain flour

Icing sugar for dusting

**For the cake**

6 tablespoons soured cream

1 large egg

1 teaspoon vanilla bean paste

100g plain flour

100g caster sugar

½ teaspoon bicarb of soda

½ teaspoon baking powder

¼ tsp salt

75 g unsalted butter

**For the Crumb**

50g unsalted butter

25 g light muscovado or brown sugar

40g caster sugar

100g plain flour  
pinch of salt



**Method**

- For the crumb, melt the butter in a small pan over a low heat. Remove from heat, add both types of sugar and stir constantly until dissolved into a smooth toffee like sauce. Stir in the vanilla bean paste, pour into a small mixing bowl then stir in the flour and salt to make a stiff biscuit like dough. Press the mixture firmly into the bottom of the bowl and put aside to go cold.
- Preheat oven to 180 degrees Celsius or 160 degrees for a fan forced oven. Grease and line a shallow 20cm square cake tin with baking paper. Trim the rhubarb or substitute fruit and cut into 2.5cm pieces then put into a mixing bowl. Mix the sugar with the plain flour, stir into the fruit and set aside. Stir every now until the flour mixture has become moist and clings to the fruit.
- For the cake, stir the soured cream, egg, egg yolk and vanilla in a small bowl. Add the flour, sugar, bicarb, baking powder and salt into another bowl. Add the butter and mix using a hand held mixer until it looks like breadcrumbs. Stir in the sour cream mixture until smooth.
- Spread the mixture into the base of the cake tin then scatter over the fruit mixture. Break the crumb mixture into nut sized pieces and scatter over the top of the cake. Bake for 40-45 mins until golden. Leave to cool, dust with icing sugar and serve.