

## rhubarb crumble cake.

### ingredients

1/2 bunch rhubarb }  
1/2 cup water } stewing rhubarb.  
1/2 cup sugar - brown.  
aromatics, lemon verbena leaves cake  
400g butter  
2 cups sugar raw  
8 eggs  
2 cups stewed rhubarb well drained.  
1 cup of milk.  
4 cups plain flour  
6 teaspoons baking powder

2 cups of rolled oats  
2/3 cup of brown sugar  
4 teaspoons cinnamon  
4 tablespoons plain flour  
100g butter  
1 1/2 cups shredded coconut

topping.

### Method.

1. If your rhubarb is not already steamed then place rhubarb, lemon verbena leaves, pineapple sage, water and sugar in a pan, simmer until soft, remove leaves with tongs.
2. Preheat oven to 200 degrees celsius
3. Cream butter and sugar until light and fluffy. Add eggs one at a time.
4. Drain your rhubarb well.
5. See over the page for crumble topping

Mix flour and baking powder together.  
Fold in drained rhubarb, milk,  
flour, baking powder, mix well but  
gently.

Line and grease your cake tins  
Spread half the mixture into your  
tin, then your crumble mix, then your  
cake mix then the last of your crumble  
mix. \* If this seems too tricky just  
add all cake mix then topping.

Bake for 30 minutes or until your  
cake skewer comes out clear.

crumble topping.

Place oats, brown sugar, coconut,  
cinnamon and flour in a bowl.

Rub in butter until it resembles fine  
breadcrumbs.