*Rhubarb crumble cake*

***Ingredients***

350g sugar

200g butter, soft

3 eggs

2 tsp vanilla

500g (3.5 cups) plain flour +6 Tbsp baking powder

1 cup Rhubarb (fresh or frozen pieces)

½ cup strawberry guavas

 **CRUMBLE topping**

125g (1 cup) plain flour

75g (3/4 cup) rolled outs

100g butter, soft

80g (1/3 cup) brown sugar

***Method***

* Preheat oven to 180oC (fan-forced).
* Line 3 muffins tray with patty pans (30)
* MAKE THE CRUMBLE TOPPING; In a bowl, use your fingers to rub the plain flour, rolled oats, butter and sugar together until they resemble crumbs. Sprinkle the crumbs over the cake
* MAKE THE CAKE BATTER: Cream the caster sugar and softened butter with beaters or a stand-mixer until pale and fluffy.
* Add the vanilla to the eggs, mix. Add the eggs a little at a time and beat until well combined.
* Mix in the flour+baking powder, mix on low speed until just combined (do not over-beat).
* Fill the cupcake cases halfway with cake batter with a spoon. (the mixture will be quite thick and sticky)
* Sprinkle over the rhubarb pieces and strawberry guava, add an even layer (1Tbsp) of the crumble topping.
* Cook in the oven for 20 minutes or until golden on top.
* Allow to cool in the tin for a few minutes before transferring to a wire rack to cool completely. Serve warm or cold.