



Rhubarb crumble cake

Ingredients

Poaching liquid

- 1/2 bunch of rhubarb
- 1/2 cup of water
- 1/2 cup of brown sugar
- If in season aromatics, lemon verbena leaves or thyme or pineapple sage or if not in season use 2 cinnamon sticks

Cake

- 400 grams of butter
- 2 cups of brown sugar
- 10 eggs
- 2 cups of stewed rhubarb very well drained
- 1 cup of milk
- 4 cups of plain flour
- 6 teaspoons of baking powder

TOPPING

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

METHOD

- * Place your chopped rhubarb into a medium saucepan with your aromatics water and sugar , simmer until soft , remove leaves or sticks.
- * Preheat oven to 200 degrees Celsius
- * Cream butter and sugar until light and fluffy. Add eggs one at a time
- * Mix in flour and baking powder, mix well but gently.
- * Add well drained rhubarb
- * Find 3 patty pan trays and line with patty cases
- * Make your crumble topping
- * Place oats , brown sugar coconut, cinnamon and flour in a bowl. Rub in butter until it resembles fine breadcrumbs.
- * Spread the mixture 3/4 of the way up your patty pan then add your crumble mix
- * Bake for 15 minutes until cake is cooked through.