



use brown  
sugar instead  
of white sugar  
in the cake  
batter.

## RHUBARB SLICE

Preparation time 25 minutes

Total cooking time 45 minutes

Makes about 25 pieces

300 g (10½ oz) rhubarb, trimmed and cut into  
5 mm (¼ in) slices

115 g (4 oz/½ cup) caster (superfine) sugar

185 g (6½ oz) unsalted butter, chopped

230 g (8 oz/1 cup) caster (superfine) sugar

½ teaspoon natural vanilla extract

3 eggs

90 g (3¼ oz/¾ cup) plain (all-purpose) flour

¾ teaspoon baking powder

1 tablespoon sugar

icing (confectioners') sugar, for dusting

**1** Combine the rhubarb and sugar in a bowl and set aside, stirring occasionally, for 1 hour, or until the rhubarb has released its juices and the sugar has dissolved. Strain well, discarding the liquid.

**2** Preheat the oven to 180°C (350°F/Gas 4). Lightly grease a 20 x 30 cm (8 x 12 in) shallow baking tin with butter. Line the base with baking paper, leaving the paper hanging over on the two long sides.

**3** Cream the butter, sugar and vanilla extract in a bowl using electric beaters until pale and fluffy. Add the eggs one at a time, beating well after each addition. Sift the flour and baking powder over the mixture, then stir to combine.

**4** Spread the mixture over the base of the tin, then put the rhubarb over the top in a single layer. Sprinkle with the sugar.

**5** Bake for 40–45 minutes, or until golden. Leave to cool slightly in the tin, then carefully lift out and cut into squares. Dust with icing sugar and serve warm as a dessert with cream, or at room temperature as a snack.

**Note.** The rhubarb slice is best eaten on the day it is made.