



## **Rhubarb Cake**

In early spring some forced Rhubarb may be available and then you can enjoy this cake

125 g Butter, plus more for greasing the tin

125 g Caster Sugar plus 5 tbsp for the Rhubarb

3 Large Eggs, beaten

2 tbsp Vanilla extract

125 g Self Raising Flower & milk

725 g Rhubarb, trimmed and cut into 2.5 cm lengths

Icing Sugar for dusting

Beat butter and the 125g caster sugar together until pale and fluffy. Add the eggs a little at a time, beating well, then add the vanilla. If the mixture starts to curdle, add a tablespoon of flour. Fold in all the flour then add enough milk to give the batter a reluctant dropping consistency. Scrape into a battered 22.5 cm spring-form tin.

Toss the rhubarb with its sugar and spread it over the top. Bake for 30 mins in an oven preheated to 190 C. Gas mark 5.

The rhubarb will be slightly singed in parts, and a skewer inserted into the middle of the cake should come out clean. Leave to cool in the tin, carefully remove the ring and base, Dust with icing sugar before serving.