



# Burley Model Allotments

## Rhubarb Cake

It's best to prepare the topping first and then the actual cake mixture. Once baked it likes to be kept in a cool place and eaten within four days.

### Ingredients

#### Topping

- 1 lb rhubarb
- 1 tbsp. granulated or demerara sugar
- 2 oz. butter
- 2 oz. plain flour
- 1oz soft brown sugar
- grated rind of an orange
- 1 tbsp. ground almonds -optional

#### Cake mixture

- 4 oz. butter
- 4 oz. soft brown sugar
- 2 eggs
- 4 oz. self-raising flour
- 2 tbsp. orange juice

#### Method

1. Preheat oven to gas mark 5 (375F or 190C).
2. Line an 8 inch round cake tin with baking parchment.
3. Slice the rhubarb into one inch pieces and sprinkle over the granulated or demerara sugar. Put to one side.
4. Make the topping by rubbing together the butter and flour till it's nice and crumbly.
5. Stir in the sugar, the grated orange rind and the ground almonds if you like them. Put the mixture aside - don't forget where you put it.
6. Make the cake mixture by creaming the butter and sugar until it's light and fluffy.
7. Beat in the eggs, a little at a time, to the cake mixture.
8. Using a tablespoon gently fold in the flour then carefully fold in the orange juice.
9. Put the cake mixture into the tin.
10. Add the Rhubarb and sprinkle over the topping.
11. Place in the centre of your oven and bake for about 40-45 minutes until the topping is golden brown.