

Rhubarb Cake Recipe.

Oven: Gas 6 or 180C

Ingredients:

500g Rhubarb cut into ½”
200g sugar
75g crystallized ginger, chopped
100g plain flour
50g rye flour
1tsp bicarb
Pinch salt
1tsp ground cardamom
2tsp cinnamon
155g fine polenta
2 large eggs
1tsp vanilla
125g soft butter
250g yoghurt
75g flaked almonds



Method:

1. Line 8” tin
2. Place rhubarb in bowl with 100g of the sugar & ginger
3. Sieve flours, bicarb, salt & spices.
4. Beat eggs with vanilla
5. Cream butter & sugar.
6. Add egg/vanilla mix to butter sugar mix
7. Add yoghurt & spoonful flour alternately & stir
8. Fold in Rhubarb/ginger mix & pour in to tin
9. Sprinkle top with almonds

Bake at 180C for 1 hour (cover almonds after ½ hour with foil)

This is yummy hot or cold as a pudding (crème fraiche on top?)