



Depending on the season, chose whatever fruit is available. This cake is just as delicious made with apples, plums, pears, blackberries or cherries.

Ingredients:

Crumble:

100g butter
1 cup plain flour
1/4 cup soft brown sugar, lightly packed

Cake:

600g rhubarb
2 tablespoons soft brown sugar
180g butter, softened
3/4 cup caster sugar
1 1/2 cup plain flour
1 1/2 teaspoons baking powder
3 eggs, lightly beaten
1 teaspoon vanilla bean paste or vanilla extract (optional)
1-2 tablespoons milk

Directions:

Preheat the oven to 180°C. Butter and line a 23cm round spring-form cake tin. First make the crumble. Rub the butter into the flour with your fingertips until combined and crumbly. Stir in the sugar and set aside. Next, cut the rhubarb into 2–3cm pieces and set aside in a bowl. Sprinkle over the 2 tablespoons of soft brown sugar and stir to combine. Set aside while you make the cake. To make the cake, beat the butter and caster sugar in a large bowl using an electric beater until pale and creamy. Combine the flour and baking powder in a separate bowl and leave to the side. Slowly add the eggs and vanilla to the butter and sugar mixture, beating after each addition. When you have added about half of the beaten egg, stir in a tablespoon of flour to ensure against curdling. When all of the egg is added, fold in the remaining flour and baking powder, adding a little milk if the mixture is too thick. It should be soft enough to drop off a spoon. Spread the cake mixture evenly over the base of the prepared tin. Pile over the rhubarb and sprinkle with the crumble.

Bake in the oven for 60-70 minutes or until a skewer inserted into the centre comes out clean. You may need to cover the cake with foil towards the end of cooking if the crumble gets too golden.

Leave to cool in the tin for at least 15 minutes. Serve warm or cold with a generous amount of Greek yoghurt or thick cream.