

Rhubarb recipes

Rhubarb and Orange Cake

(Recipe from Rosie at Sweet Pea)

Cake:

350g rhubarb cut into 4cm lengths
 200g caster sugar
 Grated zest and juice of 1 small orange
 140g butter
 2 eggs
 ½ teasp. Baking powder
 85g self-raising flour
 100g ground almonds

Topping:

100g flaked almonds
 25g butter
 25g brown sugar

Method:

- Mix rhubarb with 50g of the sugar and the orange zest and leave for an hour.
- Preheat oven to 190°C and butter a 9" tin.
- Cream butter and sugar and then beat in the eggs one at a time.
- Sift dry ingredients into the mixture. Mix, then add the orange juice but don't over-mix
- Spread the mix into the tin, scatter over the rhubarb and bake for 20 mins.
- Then mix all the topping ingredients and scatter over the cake. Reduce the oven to 120°C and bake for a further 15-20 mins until firm.

Rhubarb Squares

Base:

Ingredients
 150g plain flour
 75g caster sugar
 75g butter

Filling:

225g caster sugar
 40g plain flour
 2 eggs, lightly beaten
 1 teaspoon vanilla essence
 400g fresh rhubarb, finely chopped

Method

- Combine flour and caster sugar; rub in butter until mixture resembles coarse crumbs.
- Press into the bottom of a greased 11" x 7" x 2" baking tin.
- Bake at 180°C for 12 minutes.
- For filling, combine the first four ingredients in a bowl.
- Stir in rhubarb; pour over the warm base, and bake at 180°C for 35-40 minutes or until a skewer inserted in the centre comes out clean.
- Cool on wire rack.
- Serve warm if desired.
- Store in the refrigerator.

