

More of a pudding than a cake, this is a delicious, moist and easy treat using new season rhubarb.

Rate this recipe:

Prep time

15 minutes

Cook Time

45 - 50 minutes

Servings

8

Ingredients

8 oz self raising flour

pinch of salt

4 oz butter or "margarine"

12 oz chopped rhubarb (see note below)

4 oz caster sugar

2 large eggs, slightly beaten, just to break up the yolks

1 tbsp demerara sugar (optional)

Directions

Grease, line & grease again a 1lb loaf tin.

Chop the rhubarb. Use quite thin rhubarb (maximum 20mm diameter), and chop it into slices about 10 to 15mm wide. Dark pink rhubarb looks the best.

Pre-heat oven to 180C, Gas Mark 4 or 5 (depending on your oven).

Add the salt to the flour, then rub the fat into the flour in the usual way to resemble fine bread crumbs. Mix in the caster sugar, chopped rhubarb (raw), then finally the beaten eggs. The mixture will be fairly dry and heavy for a cake mixture. Put the mixture into the loaf tin, level it out and then sprinkle the top with the demerara sugar.

Bake it in the oven for about 45 to 50 minutes until it looks done (ie, light brown and cake coloured). To test for doneness, press the top lightly with your finger and if it springs back, then it is done, or you can test with a skewer. If the top gets brown before the cake is cooked through, cover the top loosely with foil to stop it from burning.

Leave the cake in the tin for 15 to 30 minutes to firm up before turning it out carefully onto a wire cooling rack. At this stage it will probably be a bit fragile and wobbly. It is nice served warm as a pudding, but the following day it will have cooled and firmed up enough to eat as cake.

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