



Rhubarb & custard cake

Preparation time: 20 minutes

Cooking: 1 hour

Serves: 8

Ingredients:

1 quantity of roasted rhubarb
(below)

250g pack butter - softened,
plus extra for greasing

150g pot ready-made custard

(not the chilled kind)

250g self-raising flour

½ tsp baking powder

4 large egg

1 tsp vanilla extract

250g golden caster sugar

Method

- Make the roasted rhubarb using the recipe below, draining off the juices before you let it cool. Butter and line a 23cm loose-bottomed or springform cake tin. Heat oven to 180C/fan 160C/gas 4.
- Reserve 3tbsp of the custard in a bowl. Beat the rest of the custard together with the butter, flour, baking powder, eggs, vanilla and sugar until creamy and smooth. Spoon one-third of the mix into the tin, add some of the rhubarb, then dot with one-third more cake mix and spread it out as well as you can. Top with some more rhubarb, then spoon over the remaining cake mix, leaving it in rough mounds and dips rather than being too neat about it. Scatter the rest of the rhubarb over the batter, then dot the remaining custard over.
- Bake for 40 minutes until risen and golden, then cover with foil and bake for 15-20 minutes more. It's ready when a skewer inserted into the middle comes out clean.

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