

Rhubarb loaf cake recipe

Ingredients: (makes 1 large loaf cake)

340g rhubarb, cut into small chunks
225g self raising flour
110g butter (or use solid margarine)
110g caster sugar
2 large eggs
1 tsp vanilla extract



Utensils:

Sharp Knife & chopping board
Large mixing bowl
Small mixing bowl or jug (for beating egg)
Wooden spoon or rubber spatula
Sieve
Wire cooling rack
2lb loaf tin

Method:

1. Heat the oven to 180°C
2. Grease and line your loaf tin with greaseproof paper (or use a premade paper loaf tin liner)
3. Chop the Rhubarb into 1 cm pieces.
(slice off the very top ends where the leaves were and the white bottom where the stick was connected to the plant. You can discard these or keep them for making icing)
4. In a large mixing bowl use your fingers to rub the butter (or marg) into the flour until it resembles fine breadcrumbs
5. Add the caster sugar and rhubarb and gently mix
6. In a separate mixing bowl use a fork or a whisk to beat the eggs then add the vanilla extract.
7. Pour the egg mixture into the flour, sugar and rhubarb mixture and stir till combined.
8. Spoon into the loaf tin then put in the oven and bake for 30 minutes
9. Turn onto a wire rack to cool.

The cake is nice served slightly warm with ice cream as a pudding. If you leave it to cool and store in an airtight container it will keep for up to 3 days and be lovely served in slices as a cake.

If wanted you can drizzle the cake with a little icing. I simmer the discarded ends in a very little water to extract rhubarb juice. I mix this with icing sugar to make a delicate pink icing to drizzle onto the cake.