

# Rhubarb. Blood Orange

## AND ALMOND CAKE

This is my super quick method of making a cake.. use a free standing mixer like a Kitchen Aid or a food processor like a Magimix. Either way after you've added the flour don't over beat as it makes the cake less "airy" and spongy. This cake is delicious and smart enough to be a pudding too!



### Ingredients

6 sticks of rhubarb measuring about 30cm, Cut the rhubarb into 5cm pieces discarding the ends  
75g caster sugar to cook the remaining rhubarb  
2 blood oranges  
150g butter (substitute with plant based if you are dairy free)  
150g caster sugar  
3 eggs  
150g ground almonds  
75g self raising flour or (gluten free flour)  
Icing sugar to finish  
Pouring cream to serve

You will need a 22cm lined cake tin

### Method (Pre-heat the oven to 175°C / Fan 160°C)

Make a criss cross pattern in the base of the tin with rhubarb as shown above.

You'll need to cut a few smaller pieces to fill in the gaps. If you're short of time, arrange in a higgledy piggledy pattern in a single layer. Arrange any leftover Rhubarb in to a small oven tray and sprinkle over the 75g sugar.

Zest the oranges and squeeze the juice. Sprinkle half the zest over the rhubarb in the cake tin and half over the remaining rhubarb.

Put the butter and sugar in the bowl of the mixer and beat until smooth and ceamy white. Add the eggs and continue beating until light and fluffy. Now add the almonds and fold in followed by the flour half the orange juice. When the mixture has combined tip into the cake into the tin and spread out.

Add the remaining orange juice to the extra rhubarb. Bake the cake in the oven for 25-35 mins until the cake is cooked. The extra rhubarb can go in at the same time and will probably need around 10 minutes until it's "just" cooked. It will carry on cooking once it's out so slightly under is better than over..!

Once the cake is cooked (test with a metal skewer or fork if you're unsure) and allow to cool before turning out onto a plate. Serve warm as a pudding or leave to cool and serve as a cake. Cream and a dust of icing sugar and the left over rhubarb