

Rhubarb & hazelnut cake



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Preparation: about 20 minutes

Cooking: about 1 hour

Serves: 8

125g butter, softened

1 cup caster sugar

2 eggs

2 cups self-raising flour

½ cup milk

100g roasted hazelnuts, roughly chopped

350g rhubarb*, trimmed, washed and cut into 2cm lengths

1½ tbs icing sugar

Thick cream or natural yoghurt, to serve

**about 1 bunch rhubarb is required*

1. Preheat oven to 160°C. Grease and line a 22cm round cake pan with baking paper.
2. Using electric beaters, beat butter and caster sugar in a large bowl until light and fluffy. Add eggs one at a time, beating well after each addition. Gently fold in flour, milk and half the hazelnuts. Spoon mixture into prepared pan.
3. Evenly top cake batter with rhubarb and sprinkle with remaining hazelnuts. Gently press topping into batter. Dust with icing sugar. Bake for 1 hour or until cake is cooked when tested with a skewer. Cool for 5 minutes in the pan then turn out onto a wire rack. Serve warm or at room temperature with thick cream or yoghurt.



Rhubarb

- A good source of dietary fibre which helps keep the intestine healthy
- Provides vitamin C, an anti-infection vitamin plus small quantities of other vitamins and potassium.