

# Rhubarb crumble cake

Makes 8 cakes



## Ingredients (allergens in bold)

### For the cake:

- 50g **butter** or vegetable margarine
- 50g caster sugar
- 1 medium-sized **egg** - beaten
- 50g self-raising **flour**
- zest and juice of 1 orange

### For the crumble:

- 100g self-raising **flour**
- 50g **butter** or vegetable margarine
- 50g soft brown sugar
- 150g fresh rhubarb - wiped clean and cut into small pieces

## Method

1. For the cake, beat together the butter, sugar, flour and egg, until light and fluffy. This is called the all-in-one method.
2. Grate the orange zest and squeeze the juice and stir into the cake mixture.
3. For the crumble, rub the butter into the flour, until it resembles breadcrumbs. Stir in the soft brown sugar and set aside.
4. Divide the cake mixture between the muffin cases. Place the chopped rhubarb on top of the cakes.
5. Spoon the crumble mix over the top, so that the rhubarb is well-covered.
6. Bake at 180°C/Gas 4 for 30 minutes, until golden-brown and well-risen.



## Equipment

- 2 mixing bowls
- 2 tablespoons
- wooden spoon
- measuring jug
- fork
- lemon squeezer
- grater
- table knife
- sharp knife
- chopping board
- teaspoon
- muffin tins or 8 muffin cases

## Recipe notes and tips

- Try using different seasonal fruits across the year such as plums, apples, gooseberries or blueberries.