

RHUBARB CRUMBLE CAKES

Makes 8 cakes



These cakes will quickly become a firm favourite. A number of preparation skills are used but are really quick to make.

INGREDIENTS	EQUIPMENT
<p>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</p> <p>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</p>	<p>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</p>

METHOD

1. For the cake, beat together the butter, sugar, flour and beaten 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.



RECIPE NOTES AND TIPS

- Try using different fruits instead of rhubarb such as plums, apples, gooseberries or blueberries.

ALLERGY AWARE

This recipe contains:

- cereals containing gluten
- eggs
- milk (butter)