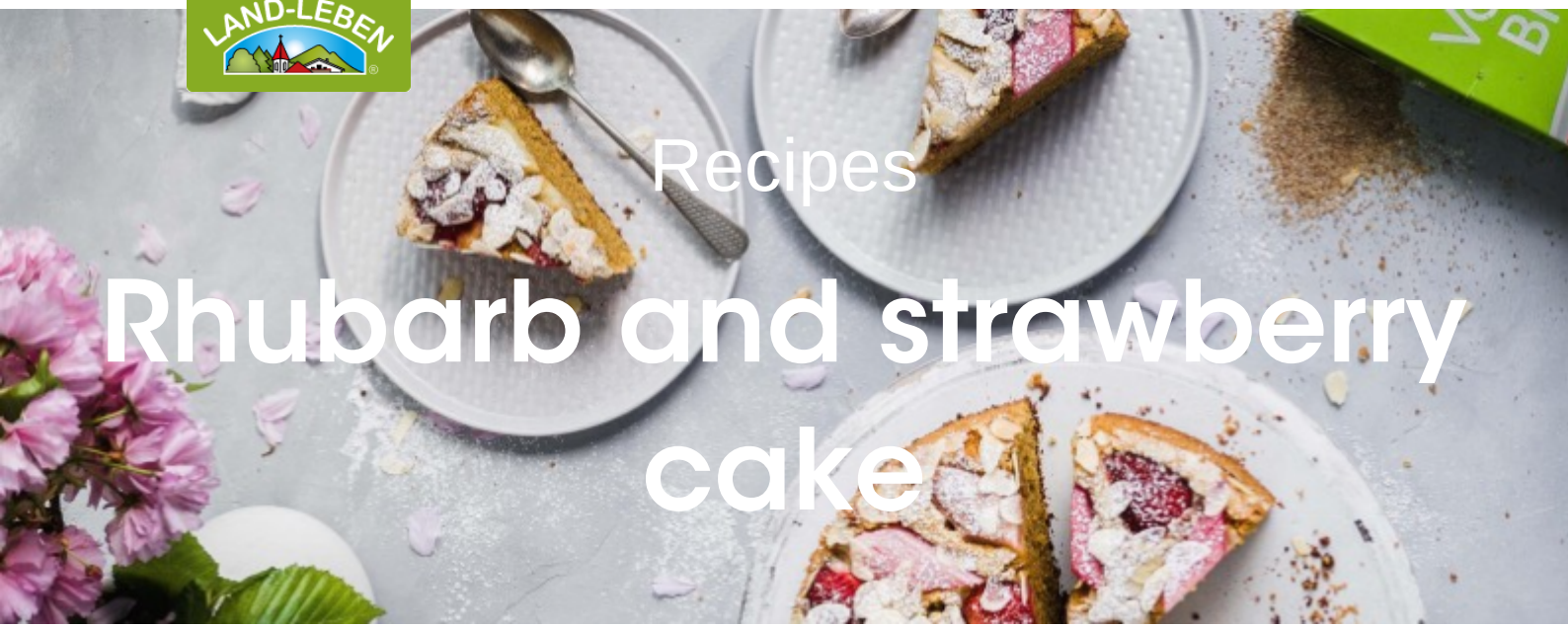


Recipes

Rhubarb and strawberry cake

A wonderfully refreshing, delicious cake – perfect with coffee in the spring sunshine.






Rhubarb and strawberry cake

Ingredients:

- 2 sticks of rhubarb
- 100g Strawberries
- 170g Soft Butter
- 150g Raw cane sugar

- 3 Organic eggs
- 170g Whole Grain Flour
- 100g Whole Wheat Breadcrumbs
- 1 tsp. Baking Soda
- 125g Natural Yoghurt
- 1 tsp. Vanilla extract
- 1 tsp. Cinammon
- 2 tbsp. Raw cane sugar
- 3 tbsp. Almond flakes

Preparation:

- Pre-heat the oven to 180°C upper/lower heat. Grease a round cake tin (26 cm) and dust with flour.
- Wash the rhubarb and peel, if necessary. Cut into approx. 2 cm chunks. Wash, clean and halve the strawberries.
- Cream butter, sugar and vanilla in a food processor. Gradually add the egg.
- Mix flour, wholemeal breadcrumbs, cinnamon and baking powder in a bowl.
- Add the yoghurt and dry ingredients to the butter mixture alternately, and mix to a homogeneous dough.
- Pour the mixture into the cake tin. Arrange the rhubarb and strawberry pieces on top. Press some of the fruit into the dough; leave other pieces on the surface. Scatter with 2 tablespoons of sugar and the almond flakes.
- Bake the cake in the pre-heated oven for approx. 45 minutes (test with a skewer) until golden-brown.
- Turn the cake out of the tin and leave to cool. Dust with icing sugar before serving.

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