



STRAWBERRY AND RHUBARB CAKE

Season: Spring, summer
From the garden: Rhubarb
Type: Dessert
Difficulty: Easy
Country of origin:
Serves: 30 tastes
Source: 31.daily.com

Equipment

- *chopping board and knife
- *mixing bowl
- *hand mixer
- *wooden spoon
- *spatula
- *cake tin
- *measuring cup and spoons

Ingredients

- *1 ½ cup self raising flour
- *½ tsp salt
- *85 g butter or margarine
- *1 cup sugar
- *1 large egg
- *½ cup milk
- *1 tsp vanilla essence
- *250 g strawberries
- *2 medium stalks rhubarb
- *icing sugar for dusting

Method

- 1.preheat oven to 180 degrees
- 2.chop rhubarb into small pieces and slice the strawberries. Keep them separate
- 3.cream the butter and sugar together, then add the egg and mix until incorporated
- 4.add the milk, vanilla, salt, flour and chopped rhubarb and mix with a wooden spoon until combined
- 5.spread into a lined or oiled cake tin and arrange the sliced strawberries on top

6.place the cake in the oven and bake depending on the depth of your cake tin until a skewer inserted comes out clean (20-45 minutes)

7.dust with icing sugar before serving

Skills: *measuring, chopping*