



RHUBARB AND GRAPE CRUMBLE CAKE

Season:	Any
From the garden:	Rhubarb, eggs, grapes (gifted)
Type:	Dessert
Difficulty:	Moderate
Country of origin:	
Serves:	12 slices or 30 tastes
Source:	nzwomansweeklyfood.co.nz

Equipment

- *chopping board and knife
- *hand mixer
- *mixing bowls and wooden spoon
- *spatula
- *measuring cup and spoons
- *baking tin
- *scales

Ingredients

- *150 g butter or margarine
- * $\frac{3}{4}$ cup sugar
- *2 eggs
- *1 tsp vanilla essence
- * $\frac{1}{2}$ tsp salt
- * $\frac{3}{4}$ cup milk + 1 tsp vinegar
- *1 $\frac{1}{2}$ cup self raising flour
- * $\frac{1}{2}$ cup plain flour
- * $\frac{1}{2}$ tsp baking soda
- *300 g rhubarb
- *100 g grapes

FOR THE CRUMBLE TOPPING:

- * $\frac{1}{2}$ cup plain flour
- * $\frac{1}{4}$ cup oats
- * $\frac{1}{4}$ cup brown sugar
- * $\frac{1}{2}$ tsp cinnamon
- *60 g butter or margarine

Method:

1.preheat the oven to 180 degrees

2.cut the rhubarb into small pieces

3.for the topping, measure all the ingredients into a bowl and rub the butter into the dry ingredients, until crumbs form. Set aside

4.for the cake, cream the butter with the sugar until pale and fluffy. Add the eggs on at a time and beat until well combined

5.add the remaining ingredients and mix with a wooden spoon until combined

6.spoon the cake batter into a lined cake tin and smooth the top

7.sprinkle the fruit over the top first, followed by the crumble

8.bake until a skewer inserted comes out clean (around 30 min for a cake baked in a shallow tin)

9.dust with icing sugar before serving

Skills: *measuring, chopping, mixing*

Note: *The cake can be made with any fruit you fancy*