

RECIPE 4: Easy Rhubarb Custard Cake

Ingredients

1 pkt cake mix
4-6 stalks of fresh rhubarb, chopped
3 tablespoons brown sugar
600ml cream

Method

Make up cake mix and pour into 9in x 13in greased pan. Cover with chopped rhubarb, sprinkle with sugar and pour over cream. Bake for 50-60 minutes at 180°C (350°F) or until cooked. Cream and rhubarb sink down to make a delicious custard layer for a great and easy dessert – serve with ice-cream, Rhu Bru rhubarb syrup drizzled over and/or more cream!

Reprinted from: <http://www.wyza.com.au/lifestyle/boomer-life/how-exactly-did-this-couple-create-a-new-career-out-of-rhubarb.aspx>