

RHUBARB AND CINNAMON CAKE¹

60 g butter (or margarine)
2 eggs

300 g brown sugar
1 teaspoon grated lemon rind

150 g self-raising flour
1 teaspoon ground cinnamon

150 g plain flour
240 g sour cream (I use light - jc)

500 g rhubarb stalks: washed, dried and chopped (about 1.5 cm bits– jc)

50 g extra brown sugar (I use less- jc)

1 teaspoon extra cinnamon

- ★ Grease and line 2 loaf tins or a deep, square 21 cm tin.
(I simply use Glad Bake and loaf tins and when loaves cool slice one up and freeze - jc)
 - ★ Beat together butter, sugar, eggs and lemon rind until light and fluffy.
Stir in sifted flours, cinnamon and sour cream in 2 lots.
 - ★ Stir in chopped rhubarb and spread into prepared tins.
 - ★ Mix extra sugar and cinnamon together and sprinkle evenly over top of cake mixture. (I only use 1–2 tablespoons - jc)
 - ★ Bake in a moderate oven (180°C) for 1½ hours. (Loaf tins only 1 hour – jc)
 - ★ Allow to cool slightly in tins, then lift out onto cooling rack. Cut into thick slices. (I cut a little thinner – but not too thin – jc)
 - ★ May be served warm with whipped cream or ice cream as a dessert.
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