



Rhubarb & Ginger Cake

300g champagne rhubarb, trimmed and chopped
2 pieces of preserved ginger, chopped
165g SR flour
175g golden caster sugar
175g unsalted butter
3 large eggs
1 tbsp preserved ginger syrup

Topping

25g unsalted butter
3 tbsp SR flour
1 tbsp golden caster sugar
2 tsp ground ginger

23x23cm cake loose bottom cake tin, lined
Preheated oven 180C Fan 160C

Combine cake ingredients (except rhubarb and ginger) and beat thoroughly. Fold in half the rhubarb and spoon into the prepared cake tin. Scatter the remaining rhubarb and chopped preserved ginger over the cake mixture. Finally, combine the streusel topping until it resembles breadcrumbs and sprinkle over the rhubarb/ginger mix.

Bake in the centre of the oven for 50 mins,