

# Rhubarb Cake



## Ingredients

60g butter, softened  
1 ½ cups (300g) brown sugar  
1 tsp vanilla  
1 tsp finely grated lemon zest  
2 eggs  
1 cup (150g) plain flour  
1 cup (150g) self-raising flour  
1 tsp cinnamon  
300g carton sour cream  
350g trimmed rhubarb, cut into 2cm lengths  
¼ cup (55g) brown sugar, extra  
1 tsp cinnamon, extra  
Custard or cream, to serve

## Method

Preheat oven to 160°C. Lightly grease a 24cm spring-form pan. Line base and sides with paper, extending paper 3cm above top of pan.  
Beat butter, sugar, vanilla and zest with electric mixer until well combined. Add eggs one at a time, beating well after each addition. Fold in sifted dry ingredients and cream in 2 batches. Fold in rhubarb. Spread mixture into prepared pan and sprinkle evenly with combined extra sugar and cinnamon. Cook for about 1 hour 15 minutes, or until cooked when tested with a skewer. Cover top with foil if sugar starts to over brown.  
Remove cake from pan and cool on wire rack. Cake is delicious served warm or cold with custard or cream.