

Eat well with The Headingley Greengrocer
No. 6



Rhubarb, cinnamon and orange cake

450g/1lb rhubarb
150g/5 oz caster sugar
75g/3 oz Demerara sugar
150g/ 5 oz butter
2 eggs
1 teaspoon grated orange
zest

150g/5 oz self-raising flour
½ teaspoon ground cinnam-
on
50g/2 oz ground almonds
1-2 tablespoons orange
juice
salt

1. Grease and base line a 9 ½ inch/24 cm springform cake tin. Pre heat the oven to Gas 5/190C/375F.
2. Put 2 tablespoons of Demerara sugar onto the baking parchment.
3. Cut ¾ of the rhubarb up into 5cm (2 inch) pieces. Cover the base with the rhubarb, cover with the remaining demerara sugar.
4. Cut the remaining rhubarb into small pieces approx 1cm (i/2 inch) slices. Put in a bowl with 25g/ 1 oz caster sugar
5. Cream the butter and remaining caster sugar together until pale, beat the eggs and add gradually, beating in each time. Add the orange zest.
6. Sift the flour, and fold into the mixture along with the almonds and cinnamon. Add this to the rhubarb and sugar.

7. Add juice to achieve a soft dropping consistency, spoon over the rhubarb and level.
8. Bake in the oven for 15 mins, then lower the heat to Gas 4/180C/350F and cook for 30-40 mins until the cake is cooked.
9. Leave to cool for 15 mins and then turn out to serve warm or cool.

To make a ginger and rhubarb cake, omit the orange and cinnamon. Add 1 teaspoon ground ginger to the batter and finely chop 4 pieces of stem ginger in syrup, add to the batter and use 1 tablespoon of the syrup to loosen the mixture.

Enjoy! All the ingredients can be found at the Headingley Greengrocer and at our sister shop opposite, the Natural Food Store.

<https://theheadingleygreengrocer.co.uk/>



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