



Sue and Sue's

Lottie Rhubarb and Ginger Cake



Background


We have an allotment (Lottie) which was a lifeline during lockdown. Rhubarb is a resident on our allotment in two forms. We have the bold boxed version. Very showy and in your face and a rather shy and retiring little patch that you may easily miss, lurking in an unassuming fashion amongst some weeds. Both plants have different flavours, which means the cake may vary in taste depending on where the rhubarb is picked. You don't need to own an allotment to make this cake but you will need to purchase some rhubarb from the one of the many veg. shops on Mill Rd. Possibly an easier option due the ever present afore mentioned weeds!

 **Prep time:** 20 mins

 **Cooking time:** 40/45 mins

 **Difficulty:** Easy – on a good day

 **Serves:** 6 – 8*

 **Course:** Dessert - or any time when you know you just need a slice of cake!

**Depends on the size of the slices!*

You will need

A loaf tin (21 x 11cms) lined with baking paper.

Ingredients:

90 grams	Fresh rhubarb	<i>Finely sliced (1cm)</i>
175 grams	Self-raising flour	
100 grams	caster sugar	
1 tsp	vanilla extract	
1	Egg	<i>Lightly beaten</i>
75 grams	Plain yogurt	
65 grams	Butter	<i>Melted</i>
1 piece	Stem Ginger (plus syrup)	<i>Finely chopped</i>

Method

- 1 Preheat oven to 180 degrees C
- 2 Combine rhubarb, chopped ginger, flour and sugar in a bowl.
- 3 Add the vanilla, egg, yogurt, and melted butter, stirring until the mixture is just combined.
- 4 Spoon the mixture into the cake tin and bake for 40/45 minutes, or until a skewer inserted into the middle of the cake comes out clean.
- 5 Prick the top of the cake while still warm in the tin and drizzle top with ginger syrup from the jar.
- 6 Enjoy!