



Slow Food®  
Herefordshire

## Rhubarb and Orange Cake

175g Dairy House butter softened  
225g SR Flour  
One and half teaspoons Baking Powder  
175g unrefined caster sugar  
3 eggs (but ours was made with one goose egg!)  
225g finely diced rhubarb and one orange zested and chopped  
2 level tablespoons demerara sugar

1. Heat the oven to 180 degrees C, gas mark 4. Grease and line a roasting tin about 30 x 23 cm with greased greaseproof paper.
2. Put rhubarb and orange and 1 tablespoon of Demerara sugar in bowl and stir around
3. Measure all the ingredients except the rhubarb and Demerara sugar into a large bowl and beat well together until thoroughly blended. Turn into the tin and level the top out evenly.
4. Put rhubarb and orange evenly on the top of the cake.
5. Cook for about 20 minutes. Sprinkle the remaining Demerara sugar on the cake and continue to cook for a further 15-20 minutes until the cake has shrunk slightly from the sides of the tin and is well risen.
6. Leave to cool in the tin. Cut into pieces and serve either warm as a pudding maybe with yoghurt or crème fraiche or cold on its own.