

Rhubarb Crumble Cake

Ingredients

For the crumble

150 g (5oz) unsalted butter, softened, plus extra to grease
400 g (14oz) rhubarb, trimmed and cut into 2.5cm (1in) pieces
175 g (6oz) golden caster sugar
2 large eggs, beaten
100 g (3¹/₂oz) ground almonds
3 tbsp. milk
125 g (4oz) self-raising flour
1 tsp. cinnamon
1/2 tsp ground ginger

50 g (2oz) flaked almonds
Icing sugar to dust

For the crumble topping

40 g (1¹/₂oz) cold unsalted butter, diced
50 g (2oz) plain flour
40 g (1¹/₂oz) demerara sugar

Poached Rhubarb

250 g (9oz) rhubarb
50 g (2oz) caster sugar
25 g (1oz) stem ginger

Method

For the crumble topping

1. Grease and line a 20.5cm (8in) springform tin. Put rhubarb into a pan with 25g (1oz) caster sugar and 100ml (3¹/₂fl oz) water. Simmer for 5min. Strain and set aside.
2. To make the topping, rub the chilled diced butter into the flour until mixture resembles breadcrumbs. Stir in demerara and set aside.
3. Preheat oven to 180°C (160°C fan) mark 4. Beat the softened butter and remaining caster sugar until pale and fluffy. Gradually add the eggs, beating well after each addition.

4. Using a large metal spoon, fold in ground almonds, milk, flour and spices. Fold in flaked almonds; turn into prepared tin. Level surface, top with rhubarb; sprinkle with crumble topping.
5. Bake for 1–1¼hr until a skewer inserted in the centre comes out clean. Leave for 5min before removing from tin. Dust with icing sugar and serve warm with custard and poached rhubarb (see below) or cool on a wire rack and serve cold.