Ordinary Time

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RHUBARB CAKE WITH BUTTER CRUMB

Ingredients

Cake

1 cup natural yoghurt, at room temperature
3 eggs, at room temperature
1 cup canola oil
3 cups self-raising flour
1 cup sugar
3 rhubarb stalks

Ingredients

Butter Crumbs

1 cup plain flour
1/2 cup sugar
80g butter, cubed

Method

Cake

Preheat oven to 180C. Line a baking tray.
Peel and chop the rhubarb. Mix the pieces with 2tbsp of sugar and set aside.
Prepare two mixing bowls.
In first bowl, add yoghurt, eggs, and oil and mix with a spoon.
In second bowl, combine the self-raising flour and sugar.
Pour the wet ingredients into the dry ingredients, and mix well with a spoon until it becomes a smooth batter.
Pour batter into prepared tray.
Place the rhubarb pieces on top of the dough, pressing in slightly.

Butter Crumbs

Combine flour, sugar and butter in a bowl.
Rub with your fingers to form fine crumbs.
Spread over the top of the cake, covering all the rhubarb pieces.

Bake for 50 minutes. Enjoy!

YouTube: Sisters of the Holy Family of Nazareth - Australia