



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

## Rhubarb Cake (Ben's Saturday Bakes)

### Ingredients

300g Caster sugar  
260g Plain flour  
3 Tsp. Ground ginger  
150g Ground almonds  
3 Tsp Baking powder  
3 Eggs  
180g Rapeseed oil  
525g Rhubarb rinsed and cut in to 1-2cm pieces.  
Flaked almonds (to sprinkle on top)



### Method

- Rinse, dry and chop the rhubarb then place in a large mixing bowl.
- Add the oil, eggs, sugar and ground ginger and mix well.
- In a separate bowl mix the flour, baking powder and ground almonds then add to the wet ingredients and mix well.
- Line the half-size AGA traybake tin (approximately 20cm x 30cm [8" x 12"]) with bake-o-glide, spoon in the mixture and level the surface. Sprinkle with the flaked almonds then bake.

**AGA (2 oven):** Bake for about 35-40 minutes on the grid shelf set on the floor of the roasting oven with the cold shelf on the 2<sup>nd</sup> set of runners. Check and turn after 20-25 minutes.

**AGA (3 and 4 oven):** Bake for about 40 minutes on the 4<sup>th</sup> shelf (lowest, but not on the floor) in the baking oven. Again, check and turn after 25 minutes.

**Everhot:** put the shelf in the centre of the top oven (set at 190°C).

Bake for approximately 45 minutes, checking (and turning if needed) after about 30 minutes, it's ready when a skewer comes out clean.

Cool (at least 20 minutes in the tin first), slice and serve.