

GLUTEN-FREE RHUBARB AND ORANGE CAKE

Ingredients

- 400g rhubarb, trimmed and cut into 2cm pieces
- 200g golden caster sugar
- 150g margarine or softened butter
- 2 medium eggs
- 75g gluten-free self-raising flour
- ½ tsp baking powder
- 100g ground almonds
- 1 small orange, grated zest plus 2 tbsp juice
- 25g flaked almonds, for the topping

Method

1. Place the rhubarb in a bowl and cover with 50g of the sugar. Leave for 30 minutes while you prepare the rest of the cake.
2. Preheat the oven to 190°C/170°C fan/gas mark 5. Grease a round 23cm springform cake tin and line its base with grease-proof paper.
3. With a whisk, beat together the remaining 150g sugar and the butter, then whisk in the eggs.

4. Using a metal spoon, gently fold in the flour, baking powder and ground almonds, followed by the orange zest and juice.
5. Stir the rhubarb and its sugary juices into the cake mixture and spoon into the prepared tin. Place on a baking tray, sprinkle over the flaked almonds and bake for 25 minutes.
6. Reduce the temperature to 180°C/160°C fan/gas mark 4 and cook for a further 20-25 minutes, or until firm. Allow to cool in the tin for 10 minutes.

