



Rhubarb and Almond Loaves

Sarah's servings: 16, Sarah's skill: Easy, Baking time: 45-50 mins

Ingredients

225g Caster Sugar
4 Large eggs
240ml Sunflower oil
1 tsp Almond essence
240g Self Raising Flour
1 tsp Baking powder
50g Ground almonds
3-4 sticks of rhubarb (cut into 2cm pieces)
2 tbsp Flaked almonds

Method

- Pre-heat oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Grease and line 2 x 1 lb loaf tins.
- Whisk the sugar, eggs, oil and almond essence until light and fluffy.
- Add flour, baking powder and ground almonds and fold until all the flour is combined.
- Fold in the rhubarb and divide into the loaf tins and sprinkle on the flaked almonds.
- Bake in the oven for 45-50 minutes or until cake tester comes out clean.