



Rhubarb & Almond Cake with Pink Peppercorn Buttercream

Sarah's Servings: 12 Sarah's skill: Medium, Baking time: 35-40 minutes

Ingredients

Cake

285g Caster Sugar
5 Large eggs
300ml Sunflower oil
1 1/2 tsp Almond essence
300g Self Raising Flour
1 1/2 tsp Baking powder
65g Ground almonds
250g Rhubarb (cut into 1cm pieces)

Icing

250g Soft unsalted butter
500g Sieved icing sugar
1 tsp Vanilla bean paste
4 tsp Crushed pink peppercorns
2-3 Drop of pink food colouring (optional)
2-3 Tbsp milk
8 Tbsp Rhubarb Jam

Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool.
- Preheat the oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Filling Put the flour, butter, sugar, almonds, eggs and almond extract into the bowl of a stand mixer and mix until it is pale in colour.
- Line a 36 x 12cm (14" x 4¾") Rectangular, fluted edge, tart tin with the pastry and spread the jam in a smooth even layer.
- Spread the filling on top of the jam and level.
- Place the raspberries on the top and sprinkle with flaked almonds.
- Bake for 35-40 minutes until golden brown.
- Leave to cool completely before slicing.