



Rhubarb and Almond Traybake Cake

Sarah's Servings: 16 Sarah's skill: Easy, Baking time: 45-50 minutes

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 1cm pieces)
2 Tbsp Flaked almonds

Method

- Pre-heat oven to 180 degrees centigrade (160 fan) or gas mark 4.
- Grease) and line a 9" x 9" (23cm x 23cm) square tin with baking parchment.
- Place the sugar, eggs, oil and almond essence in the bowl of a stand mixer fitted with the whisk attachment.
- Whisk the sugar, eggs, oil and almond essence until light and fluffy.
- Add the flour, baking powder and ground almonds and fold until all the flour is combined.
- Fold in half of the rhubarb.
- Pour the cake mixture into the prepared tin and sprinkle on the remaining rhubarb and then the flaked almonds.
- Bake in the oven for 45-50 minutes or until cake tester comes out clean.