



Rhubarb & Custard Traybake Cake

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

Ingredients

300g Rhubarb
225g Soft Unsalted Butter
175g Caster Sugar
3 Large Eggs
200g Self Raising Flour
45g Custard Powder
90g Ground Almonds
200g Ready Made Custard

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) Gas mark 4.
- Grease and line a 9" x 9" (23cm x 23cm) square baking tin.
- Prepare the rhubarb by slicing into 1cm pieces and set aside.
- Put the butter and sugar in the bowl of a stand mixer and beat together until light and fluffy.
- Add the eggs one at a time and mix.
- Add the flour, custard powder and ground almonds then mix again.
- Then add half (100g) of the ready made custard then mix until fully incorporated.
- Finally fold in the prepared rhubarb saving a handful to sprinkle on the top.
- Place in the prepared tin and level with a spatula.
- Sprinkle over the saved rhubarb.
- Using a teaspoon make indents randomly in the cake mixture and fill with a teaspoon of the remaining ready made custard until it has all been used up.
- Place in the oven and bake for 45 minutes.
- Leave to cool so the custard can set before slicing.