

Rhubarb, vanilla and soured cream crumb cake



Ingredients

100g Rhubarb
50g Caster sugar
2tbsp plain flour

For the Cake

6tbsp soured cream
1 large egg plus 1 yolk
1 tsp vanilla extract
100g plain flour
½ tsp bicarbonate of soda
½ tsp of baking powder
75g butter
30g ground almonds
50g Caster Sugar

For the Crumbs

50g butter
25g muscovado sugar
40g caster sugar
100g flour
¼ tsp vanilla extract

Method

1. **For the crumbs**, melt the butter in a small pan over a low heat. Remove from the heat, add both types of sugar and stir constantly until dissolved. Stir in the vanilla extract then stir in the flour to make a stiff dough. Press the mixture firmly onto a plate and leave to cool.
2. Chop the rhubarb into small pieces approximately 1 cm² and put into a mixing bowl. Mix the sugar with the flour, stir into the rhubarb and set aside.
3. **For the cake**, stir the soured cream, egg, egg yolk and vanilla in a small bowl. Sift the flour, sugar, bicarbonate of soda and baking powder into another bowl. Add the butter and mix using a hand held electric mixer until the mixture looks like fine breadcrumbs. Stir in the nuts, then gradually beat in the soured cream mixture until smooth.
4. Spread the cake mixture in the bottom of the muffin case then add the rhubarb mixture on top. Break the crumb mixture into Smartie size pieces and scatter over the cake. Cook until golden brown.