

Rhubarb & Custard Cake



Ingredients

For the rhubarb:
400g rhubarb, washed and cut into chunks
50g caster sugar

For the cake:
250g unsalted butter, at room temperature
150g ready made custard
250g self raising flour
½ teaspoon baking powder
4 eggs
1 teaspoon vanilla extract
250g golden caster sugar

Method

1. Preheat the oven to 200°C.
2. Wash and trim the rhubarb. Cut into largish chunks, approx 2-3cm long.
3. Place in a shallow baking tray & sprinkle with caster sugar. Spread the rhubarb in a single layer then cover with foil and roast for 15 minutes.
4. Remove the foil and shake the tray a little. Roast for a further 5 minutes or until the rhubarb is tender and the juices are syrupy. Drain off the juices before you let the rhubarb cool.
5. Lower the oven temperature to 180°C.
6. Line a 20cm round springform cake tin with baking paper and put 3 tablespoons of custard to one side for later.
7. Beat the butter, remaining custard, flour, baking powder, eggs, vanilla and golden caster sugar in a large bowl until smooth and creamy.
8. Spoon a third of the batter into the prepared tin and level then spoon a third of the rhubarb onto the batter and ensure it is evenly distributed repeat until you finally scatter the remaining rhubarb on top the remaining custard on top as well.
9. Bake for approximately 40 minutes or until risen and golden, then cover with foil and bake for a further 15-20 minutes or until a skewer inserted into the cake comes out clean. Mine took nearer to 1 hour 30 minutes in total.
10. Cool in the tin on a wire rack. Serve with some thick cream.

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Baked Potatoes stuffed with Broccoli and Cheese



Ingredients

- 3 large baking potatoes**
- 2 tablespoons olive oil**
- 1 broccoli head cut into florets**
- 1 large onion, finely chopped**
- 4 cloves garlic, minced**
- 1 cup grated cheese (cheddar)**
- 1/2 cup sour cream**
- 1/4 cup milk**
- Salt and pepper**

Method

1. Preheat oven to 375°F. Rub potatoes with 1 Tbsp. oil; pierce with a knife. Bake until tender, 1 hour and 30 minutes. Steam broccoli until tender, 5 minutes. Drain; rinse. Pat dry and roughly chop.
2. In a skillet over low heat, warm 1 Tbsp. oil. Sauté onion until soft, 10 minutes. Add garlic; cook 2 minutes. Remove from heat.
3. Let potatoes rest until cool enough to handle. Set oven to 350°F. Cut top 1/4 inch off potato. Scoop out flesh.
4. Mash potato flesh. Mix with remaining ingredients. Fill potato shells with mixture; bake 30 minutes.

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