



TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

RHUBARB AND CLOTTED CREAM ONE POT CAKE

DESCRIPTION

This is the easiest cake in the world to make - perfect for those new to the world of baking. You simply weigh all ingredients from the same pot of clotted cream, so no scales and no faff. The end result is an impressively moist, light cake with a classic 'rhubarb and vanilla' combination. Look out for forced rhubarb when it's available in early spring for vibrant pink decoration.

Serves 6-8

INGREDIENTS

For the rhubarb

300g Rhubarb, trimmed and sliced into 3cm pieces
3 tbsp Caster Sugar

For the cake

2 Eggs
1 225g Tub of Trewithen Dairy Cornish Clotted Cream
1 tub Caster Sugar
1 tub Self-Raising Flour
1 tsp Vanilla Paste or Extract

For the frosting

1 1tbsp Trewithen Dairy Natural Yoghurt
1 Tub Icing Sugar
tsp Vanilla Paste or Extract

METHOD

Preheat oven to 180c. Prepare your cake tin by greasing it thoroughly. You can use a bundt tin or loaf tin.

Over a low to medium heat, gently cook the rhubarb and 3 tbsp sugar for 5 minutes until it is just tender. Remove from the heat and allow to cool.

1. To make the cake, spoon the entire contents of the Cornish Clotted Cream tub into a bowl.
2. In a large bowl, add the eggs and add one clotted cream tubs worth of sugar. Add the vanilla paste and mix well with a hand mixer.
3. Divide the cooked rhubarb into two, leaving half for decoration. Add a spoonful of the rhubarb to the clotted cream and combine thoroughly until the cream is smooth. Now gently fold the remaining bowl of rhubarb through the cream.
4. Stir the clotted cream mixture through the cake batter until thoroughly combined.
5. Take one tub of self-raising flour and sieve into the cake batter. Combine again.
6. Pour the batter into your prepared cake tin and bake in a preheated oven for approximately 50 minutes or until the cake springs back and an inserted skewer comes out clean.
7. Leave to cool in the tin for five minutes, then carefully remove from the tin and leave to cool completely on a wire rack.
8. Sieve one pot of icing sugar into a bowl and stir through the Natural Yoghurt and vanilla paste. Spoon the frosting onto the cake and carefully arrange the remaining rhubarb on top. Finish with edible flowers if you wish.