

# Rhubarb & gooseberry cake

Serves 8

Prep time 15 minutes

Cooking time: 45 minutes

If you are allergic to nuts, then leave the marzipan out of the batter, it will change the flavour but nothing else.

## INGREDIENTS:

125g butter, at room temperature, plus extra for buttering the tin

125g caster sugar, plus 4 tbsp for the fruit

35g marzipan, broken up into little pieces

3 large eggs, at room temperature, lightly beaten

2 tsp vanilla extract

150g self-raising flour, sifted

2 tbsp milk

500g rhubarb, trimmed and cut into 2cm lengths (prepared weight)

200g gooseberries, washed, and the dark tufty bits removed

Icing sugar, for dusting

## METHOD:

Preheat the oven to 190C/180C fan/gas mark 5.

Butter and base line a 23cm springform or loose-bottomed cake tin.

Beat the butter and sugar together until light and fluffy, then add the marzipan and beat until it has broken down.

Add the eggs, a little at a time, then the vanilla.

Using a large metal spoon, fold in the flour and a pinch of salt. If the mixture seems a little thick, add a couple of tablespoons of milk. The batter should have a reluctant dropping consistency.

Scrape into the prepared tin. It will look as if you don't have much but the sponge rises.

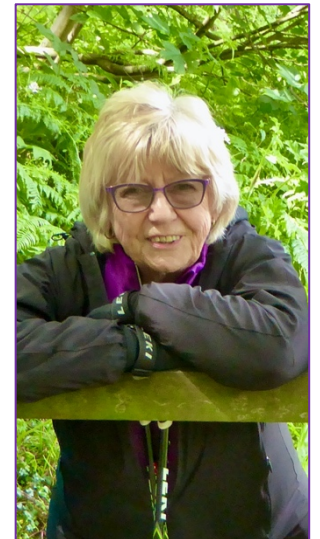
Toss the rhubarb and gooseberries with the extra sugar and spread them over the batter.

Bake for 40-45 minutes, or until the cake is cooked through.

It's ready when you can see that the surface is 'set' and a skewer inserted into the middle comes out clean.

Leave the cake to cool in the tin, then run a sharp knife between the edge of the cake and the inside of the tin (sometimes slightly caramelised fruit sticks to the tin).

Carefully remove the cake. Put it on a plate and sift a light dusting of icing sugar over the top just before serving.



*This recipe was tried, tested & enjoyed by Lorna Wilson and found originally in The Telegraph.*