



## Gluten free vanilla scented rhubarb cake

### *Rhubarb*

- 3-4 rhubarb stalks
- 1 tbsp (15 g) butter
- 1 tbsp coconut sugar (or light muscovado)
- 1/2 vanilla bean, split open and seeds scraped out

- 1) Wash the rhubarb stalks and cut them to desired length. You may want to cut each stalk two or three times lengthwise if they're very rough.
- 2) Melt the butter in a frying pan on medium heat, add the sugar and vanilla and stir until the sugar starts to melt. Add the rhubarb and let it cook for about a minute or two, until just wilted. Set aside while preparing the cake.

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### *For the cake*

- 1 cup (100 g) oat flour
- 1/2 cup (50 g) almond flour
- 1/3 cup (50 g) brown rice flour
- 2 tsp baking powder
- a good pinch of sea salt
- 3 eggs, lightly beaten with 1 tbsp water
- 175 g butter, at room temperature
- 3/4 cup (150 g) coconut palm sugar (or raw cane sugar)
- 1/2 vanilla bean, split open and seeds scraped out

- 1) Preheat the oven to 350° F (175° C). Line the bottom of a round cake tin (approx. 23-25 cm/9-10 inches) with parchment paper and butter the paper and the tin lightly. Sprinkle with almond flour if you like.
- 2) In a small bowl mix all flours, baking powder and salt with a fork and set aside.
- 3) Using an electric hand mixer or a table-top mixer whisk the butter, coconut sugar and vanilla bean together until it turns light brown and fluffy. Add the eggs *a little at a time* to the butter and sugar, whisking continuously.
- 4) When all the egg has been incorporated, fold in the flour mix using a rubber spatula. Scrape the mixture into the baking tray and spread it out gently.
- 5) Divide the rhubarb on top of the cake and bake on the mid shelf for 40-45 minutes until a skewer inserted in the middle comes out clean. Let cool a bit before lifting the cake out of the tin. Then cool completely on a wire rack.