Rhubarb and Apple Cake

Prep time: 20 mins **Cook time:** 55 mins **Serves:** 10

Ingredients

Rhubarb and apples:
2 to 3 stalks rhubarb
2 small apples
2 tablespoons granulated sugar

Cake batter:
¾ cup granulated sugar
¾ cup unsalted butter soft
3 large eggs at room temperature
1 teaspoon vanilla extract
1 ½ cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon fine sea salt
A little confectioner's sugar to sprinkle

Method

Preheat oven to 180 degrees. Line a 9 inch pan with baking paper.

Rhubarb and apples:
Wash, dry, and cut the rhubarb into small pieces (about ½ inch / 1 cm). Place them in a large bowl. Peel, core, and chop the apples to about the same size as the rhubarb. Add them to the rhubarb, stir in the sugar, and set the bowl aside while you prepare the batter.

Batter:
Beat the sugar and soft butter at high speed for 3-4 mins, until light and fluffy. Scraping down the sides as you go. Add the eggs one at a time, beating as you do. Add the vanilla extract and stir for a minute more.

Dry ingredients:
In another bowl, mix the flour, baking powder, and salt. Add this mixture to the wet ingredients and stir at low speed until just combined.

Transfer the batter into a prepared tin. Evenly spread the rhubarb and apple mixture over the top.
Bake for 55 mins, or until a skewer inserted comes out clean.
Let the cake cool in the pan, transfer to a serving plate and sprinkle with a little confectioner's sugar.