

# inspired recipe

## Rhubarb, Yoghurt & Cinnamon Cake

by Elly Curshen

As winter turns to spring, it's time for rhubarb. Winter's frosty veil is joyfully adorned by the violent pink jewels of the forced rhubarb that appears around January every year. Forced rhubarb is grown in the dark by candlelight (too much light encourages chlorophyll, and the subsequent greening would ruin the beautiful colour and flavour). The forced season ends around March and the field-grown variety starts to be harvested in April. By the end of September, it's all over for another year!

If you've poached some rhubarb for something else and have leftovers, this is a great way to use them up. Any amount from 200 to 400g is fine. If you need to poach the rhubarb specifically for this, cut it into 1" lengths, poach and cool before starting the cake.

### Ingredients for cake:

300g soft light brown sugar  
60g soft butter  
1 tsp vanilla essence  
1 tsp lemon zest  
2 eggs  
150g plain flour  
150g self raising flour  
1 tsp cinnamon  
150ml milk  
150g runny natural yoghurt  
200-400g poached rhubarb (poached in stock syrup)

### for topping:

55g demerara sugar  
1 tsp cinnamon

### Recipe:

Oven at 160C.

Beat together the butter, sugar, vanilla and lemon zest.

Add the eggs, one at a time, beating well each time.

Fold in the flours and the cinnamon.

Add the milk, yoghurt and poached rhubarb.

Fold in thoroughly but do not over mix.

Pour mix into a greased and lined tin. I used a 9" square tin, but a loaf tin or round tin would be fine too.

Mix the demerara sugar and cinnamon together and sprinkle all over the surface of the cake.

Bake at 160C for 50 mins, until a skewer inserted in the centre comes out clean.

Leave to cool in tin for 10 mins and then turn onto a wire rack to cool a little before cutting. Eat warm with custard or cold on it's own.

... mmm, delicious!



Elly Curshen opened The Pear Cafe in 2006 in Bristol... just below the office of the Inspired Times team. For more details of Elly's cafe and her outside catering service, please go to: [www.thepearcafe.com](http://www.thepearcafe.com)