RHUBARB BUCKLE CAKE

Buckle cake gets its name we think from its appearance. The base of a buckle is a rich cake batter which is sprinkled with fresh fruit and a streusel mixture on top of that. During the baking process, the cake batter rises up around the fruit, encasing the fruit in batter and causing the streusel to buckle.

CAKE
350 grams rhubarb, cut into ½ cm slices
1 cup caster sugar
75 grams butter
finely grated zest of 1 orange
2 eggs
½ teaspoon vanilla essence
¼ cup sour cream or natural yoghurt
1 cup plain flour
1 teaspoon baking powder
STREUSEL TOPPING
½ cup flour
¼ cup brown sugar
1 teaspoon ground ginger
25 grams butter melted

Line a 19cm round cake tin with cooking paper. Preheat oven to 170°C.

Stir rhubarb and half the sugar together; set aside to macerate.

Cream butter and sugar together.

While the butter is softening, make the streusel topping: Put the flour, brown sugar and ginger into a bowl. Add melted butter and make into a crumble with your fingers.

Beat in eggs one at a time into the creamed butter and sugar mixture. Add orange zest, sour cream or yoghurt and vanilla essence.

Fold in flour and baking powder using a large metal spoon. Pour the cake batter into the prepared tin.

Carefully layer the rhubarb over the top. There'll be quite a bit of syrup now, but I pour that over the cake batter and fruit. Finally layer the streusel topping over the fruit.

Bake for up to 75 minutes. You may need to put some tinfoil over the top to stop it from burning towards the end of the baking. It's a fine line between making sure the cake batter is cooked through but doesn't get too dry. The fruit is heavy and the cake may sink a little in the middle when you take it out of the oven, but it is truly delicious.

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