



Orange and rhubarb cake



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 35 MINUTES



SERVES: 6-8

Ingredients

Non-stick canola cooking spray
1 cup caster sugar + 2 tbsp extra
2 tbsp fresh orange juice
250g trimmed rhubarb
1 ½ cups plain flour
2 tsp baking powder
1 lemon, zest finely grated
2 oranges, zest finely grated, pith removed, segmented
3 large eggs, room temperature
½ tsp sea salt flakes
¼ cup milk
¾ cup extra-virgin olive oil

Method

Preheat oven to 160°C CircoTherm, low steam.
Line a 12cm x 26cm rectangular loaf tin with baking paper and spray with non-stick cooking spray.
Sprinkle 2 tablespoons caster sugar over the base of the tin and add 2 tablespoons of orange juice. Cut rhubarb into 12cm lengths and line the base of the tin, packing tightly.
In a medium bowl, whisk the flour and baking powder together. Set aside. In the bowl of a stand mixer, combine the sugar, lemon and orange zests. Add the eggs and salt. Beat on medium-high speed for about 5 minutes, or until pale and thick. Beat in the milk. Gradually beat in the oil. Using a wooden spoon, fold in the flour mixture until blended. Let the batter rest, covered, for about 10 minutes. Spread the batter over the rhubarb in the cake tin. Bake for 35 minutes, or until a wooden toothpick inserted into the centre of the cake comes out with moist crumbs attached. Cool in the pan on a wire cake rack for 10 to 15 minutes, and then invert the cake onto a cake plate. Scatter over the orange segments and serve.

Notes

This recipe uses the NEFF CircoTherm and VarioSteam® functions. We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified. Photography by Steen Vestergaard. Styling by Caroline Velik.