



RHUBARB & CUSTARD CAKE

Dessert: Desserts, cakes and biscuits are allowed at lunchtime. They must not contain any confectionery.

Recipe adapted from: Sam Ward, Catering Manager, Collaton St Mary Primary School

Ingredients

Custard:

30g custard powder
15g caster sugar
450ml semi-skimmed milk
2.2kg rhubarb, trimmed and cut into small cubes
4 orange (zest only)
100g caster sugar

Cake:

750g margarine
600g (12) eggs
750g self-raising flour
6g (1.5tsp) baking powder
750g caster sugar
12ml (3tsp) vanilla extract

Method

1. Prepare the custard by placing the custard powder and the sugar into a large bowl and add a little of the milk, stir until you have a smooth paste.
2. Heat the remaining milk in a large saucepan until it nearly reaches boiling point, pour in the custard powder mixture. Stir continuously on a low heat until the custard thickens then set aside to cool.
3. Preheat the oven to 180°C/350°F/gas mark 4.
4. Place the rhubarb in a shallow dish, sprinkle with sugar, cover with foil and roast for 15 minutes.
5. Drain off the juices from the roasted rhubarb and stir the orange zest.
6. Reserve 9 tablespoons of custard and set aside.
7. Prepare the cake by place the remaining custard in a bowl with the margarine, eggs, flour, baking powder, sugar and vanilla extract and beat until smooth and creamy.
8. Spoon a third of the cake mixture into a lined tin, dot a third of rhubarb on top. Repeat process with another third of the cake mixture and rhubarb topping, until all the mixture has gone.
9. Finish with rhubarb on top and then dot the reserved custard to finish.
10. Bake for 40 minutes then cover with foil and continue cooking until cooked through and skewer comes out clean approximately another 15minutes.



Number of portions this recipe makes:

120 primary servings (48g)
96 secondary servings (60g)



Prep: 30 minutes

Cook: 1hr 10 minutes



Allergy information:

Eggs, milk, wheat (gluten)



Top Tips

Use fresh rhubarb if available, this will make the cake pink.

Serving suggestion: with low fat yoghurt.

Government Buying Standards for Food & Catering Services

Using the GBSF nutrition criteria to buy ingredients helps to reduce the amount of salt, saturated fat and sugar in children's diets.

For this recipe: choose spreads based on unsaturated fats and milk which is reduced fat (i.e. has a fat content of no more than 1.8g/100g).