

Rhubarb and honey cakes

ingredients

2 tablespoons honey
juice of 1 orange
½ cup softened butter
1 cup plain flour
¼ cup milk
2 eggs
1 tsp baking powder
¼ cup raw sugar
½ tsp ground ginger
½ teaspoon cinnamon
grated lemon or lime rind
Rhubarb – chopped

What to do

1. Preheat oven to 170C.
2. Bring honey, orange juice and 2 tablespoons of butter to the boil in a saucepan, add chopped rhubarb reduce heat to low and simmer until just tender around 3 minutes.
3. Spray cupcake tins.
4. Place flour and baking powder into a bowl.
5. In a separate bowl, beat the remaining butter and raw sugar.
6. Add eggs one at a time and add spices, flour and milk.
7. Spoon batter halfway into tins and add a teaspoon of rhubarb.
8. Cook for 12-15 minutes.

9. Dust with icing sugar to serve.