

Rhubarb honey and ginger cakes

INGREDIENTS

To poach rhubarb

1 tablespoon softened butter
1 cup of chopped rhubarb
1 orange – grate rind and squeeze juice
2 tablespoons honey

To make cake batter

1 cup plain flour
1 and ½ teaspoons baking powder
¼ cup honey
3 eggs
1 teaspoon vanilla bean paste
½ tsp ground ginger

METHOD

1. Preheat oven to 170C.
2. Bring honey and butter to the boil in a saucepan, add rhubarb, reduce heat to low and simmer, stirring occasionally, until just tender (3-5 minutes)
3. Spray small cupcake tins.
4. Place flour and baking powder into a bowl.

5. In a separate bowl, beat the butter and honey until creamy. Add eggs one at a time and add ginger vanilla.
6. Stir in flour.
7. Spoon batter evenly into tins and top with rhubarb.
8. Cook for 12-15 minutes.
9. Dust with icing sugar to serve.