

# Rhubarb Crumble Cake

**Season:** Autumn

**Type:** Dessert

**Serves:** 28 tastings

**Class focus:** Chopping rhubarb



<b>Equipment:</b>	<b>Ingredients:</b>
Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 2 Measuring cups Measuring spoons Chopping board and knife x 1 Deep baking tray x 1 Baking paper Serving plate x 5 Kitchen tong x 5	3 cups plain flour 1 ¼ cups sugar 1 ½ teaspoons baking soda  1 cup milk 4 tablespoons white vinegar 1 cup canola oil 6 rhubarb stalks (finely chopped)  <i>Topping:</i> 60g butter (melted using microwave) ¾ cup plain flour ¼ cup brown sugar ½ teaspoon cinnamon

## What to do:

1. Heat the oven to 170C.
2. Wash the rhubarb stalks.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put the topping ingredients in a small mixing bowl, mix evenly. Set aside.
5. Put the **first 3 ingredients** in a large mixing bowl, mix evenly.
6. Add the **next 4 ingredients**, mix until combined.
7. Pour cake mixture into a lined baking tray, spread it evenly
8. Sprinkle the topping mixture over the cake mixture.
9. Bake in the oven for 20 minutes or until golden brown.
10. Cut the cake into 28 pieces.
11. Serve into 5 serving plates with a kitchen tong in each.