



Claire's Handmade Cakes

Rhubarb and Elderflower Upside Down Cake

400g rhubarb, with stalks trimmed
2-3 tbsp caster sugar
250g unsalted butter
250g caster sugar
120g ground almonds
180g plain flour
1tsp baking powder
2tbsp yoghurt (I used Rachel's Organic Apple and Elderflower)
3 eggs
1tsp vanilla extract
150ml elderflower cordial
2 tbsp caster sugar

Heat the oven to 180 degrees. Grease and line an 8" round spring form tin.

Cut the rhubarb into 2" pieces and place on the bottom of the tin. If you would like a 'pretty' cake, position these attractively. Sprinkle caster sugar liberally over the rhubarb – between 2-3tbsp.

Beat the sugar and butter until well combined. Stir in the ground almonds. Add the eggs one at a time. Sift the flour and the baking powder and then add to the cake mix. Finally, add the yoghurt and the vanilla extract and stir until combined – don't overwork.

Pour this over the rhubarb and bake in the preheated oven for 45-50 minutes, or until a skewer inserted comes out clean.

In a saucepan, add the elderflower cordial and the sugar and heat until the sugar has dissolved. Bring to the boil and simmer for 2 minutes. Pour over the cake (which has been removed from the oven and placed on a wire rack, still in its tin) and leave to cool.

Turn out and invert before serving.