

# Mini Orange & Rhubarb Cakes

## With Cardamom

**Type:** Sweet      **Serves:** 30 tastes      **Recipe source:** Good Food.com

**From the Garden:** Oranges, Rhubarb

**Cooks Note** Cake can be made in a larger round tin and baked for 1- 1 1/2 hours. If getting too brown and not cooked in centre foil can be placed over the tops.

Can served warm as a dessert or afternoon tea. Original recipe had 100g flaked almonds added to the mix when folding in rhubarb if desired.

### EQUIPMENT:

2-3 mini muffin tins  
Patty liners  
Stand Mixer  
Large Bowl  
Smaller Bowls  
Wooden Spoon  
Grater  
Mortar and Pestle  
Juicer  
6 Dessert Spoons

### INGREDIENTS:

400g rhubarb, thickly sliced  
280g golden caster sugar  
225g butter, softened  
finely grated zest and juice 1 orange  
225g self-raising flour  
1 tsp baking powder  
3 medium eggs  
3 teaspoons cardamom pods

### What to do:

1. Wash rhubarb well and chop into slices. Tip the chopped rhubarb into a bowl and sprinkle over 50g of the sugar. Stir so the rhubarb is covered, then set aside for 30 mins to draw out some of the juices (macerate).
2. Zest and Juice the orange
3. Put cardamom pods in mortar and pestle and pound lightly to remove husks and discard then pound seeds into fine powder.
4. Put patty liners into the mini muffin tins
5. Assemble 2 smaller bowls. Crack eggs one at a time into a small bowl or your "cracking bowl" and then tips into other bowl before cracking the next egg. When done set aside.
6. Into a the stainless steel mixer bowl put remaining sugar, the butter, orange zest and juice and beat until well blended.
7. Stop the mixer and add the flour, baking powder cardamom powder and eggs, then beat again until smooth.
8. Remove bowl from mixer and fold in the rhubarb and any juices. Spoon mixture with spoons into the muffin tins. Try not to spill mixture onto the tins
9. Bake in the centre of the oven for about 20 mins until risen, golden and a skewer inserted into the centre comes out clean.