

Lemon, Olive Oil & Rhubarb Crumble Cake

Season: Winter

Type: Dessert

Serves: 32 tastings

From the garden: Rhubarb

Class focus: Cleaning & chopping rhubarb,
juicing & grating lemon zest



Equipment:	Ingredients:
<p>Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 2 Measuring cups Measuring spoons Grater x 1 Juicer x 1 Chopping board and knife Deep baking tray x 1 Baking paper Serving plate x 5 Kitchen tong x 5</p>	<p>3 cups plain flour 1 cup sugar 1 ½ teaspoons baking soda</p> <p>1 cup milk 1 cup olive oil Zest & juice of 1 lemon</p> <p><i>Topping:</i> 4 rhubarb stalks (finely chopped) ¼ cup brown sugar ¾ cup rolled oats 2 tablespoons olive oil</p>

What to do:

1. Heat the oven to 170C.
2. Wash the rhubarb stalks and lemon.
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 3 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 32 pieces.
11. Serve into 5 serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

Use soy milk.

For gluten free option:

- Use gluten free plain flour.
- Add rhubarb into the cake batter and make the cake without topping.