



## **Ingredients**

# Rhubarb and almond cake



10 servings O 60 minutes



### Method

- Preheat oven to 160
- Butter the inside of the tin to stop the cake from sticking
- Melt the butter, stir in the sugar and mix until the sugar is well combined.
- In a bowl combine the flour, baking powder, salt and almonds.
- Stir the flour mix into the butter a spoonful at a time, mixing well.
- Beat eggs and then add a little at a time to batter. mix well.
- Pour into tin
- Slice rhubarb into small pieces and scatter over the top of the cake.
- Bake for 35-40 minutes until cooked in the middle.
- Cool and then take out of the tin.

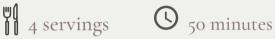




### **Ingredients**

## Kale, potato and leek frittata





### Method

- First prepare all the ingredients.
- Cook potatoes until just tender, leave to cool and chop into 1 cm dice.
- Fry rashers of bacon in frying pan, cool and cut into small pieces.
- Gently cook sliced leek in butter until it is meltingly soft. leave to cool.
- Add kale and 1 tbsp water to a pan and cook until all the water has evaporated. Leave to cool.
- Heat the oven to 200 degrees (gas mark 6)
- Crack the eggs and put them in a large bowl, stir in all the other ingredients apart from the oil.
- Heat 3 tbsps oil in the frying pan and add the egg mixture - make sure it covers the base evenly but do not stir.
- After 3-4 minutes the base should be cooked, transfer to the oven for 15 minutes until cooked right
- Leave the frittata for half an hour to firm up, and then turn it out onto a plate.