



# Rhubarb and almond cake



10 servings



60 minutes

## Ingredients

- 160 g butter plus 10 g for greasing tin
- 160 g sugar
- 160 g plain flour
- 30 g ground almonds
- 3 eggs
- 1/2 teaspoon baking powder
- pinch of salt
- 2 sticks of rhubarb

## 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.

*This rhubarb and almond cake is a spring adaptation of a wonderful apple cake in Anja Dunk's book Strudels, Noodles and Dumplings - I have swapped some of the flour for ground almonds and changed the topping to rhubarb. It tastes wonderful with Greek yoghurt*



## Ingredients

- 6 eggs
- 2 medium potatoes
- 2 rashers of bacon (optional - can be substituted with 50 g feta or completely omitted)
- 1 large leek, sliced
- 20 g butter or oil
- 2 - 3 handfuls of kale, sliced
- 3 tablespoons olive oil
- pinch salt

*April and May are the months of increasing light, when hens naturally get back to full egg production and everyone who keeps hens suddenly has too many eggs for their own use.*

*Eggs aside, you can vary the ingredients of the frittata according to what you have, it is a great leftover recipe and you can add in beans, broccoli, cheese etc. etc. whatever you have in the fridge.*

# Kale, potato and leek frittata



4 servings



50 minutes

## 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 through.
- Leave the frittata for half an hour to firm up, and then turn it out onto a plate.