



Lavender Farm Sour Cream & Rhubarb Cake*

Ingredients:

60g Butter or margarine
300g brown sugar
2 eggs
300 g plain flour
1 tsp baking powder

250 g sour cream
Vanilla extract
500 cut raw rhubarb & or apple

Method:

Pre heat oven to 180°C. Cream butter & sugar & gradually add eggs one at a time. Beat 'til light and creamy. Add vanilla extract

Add sour cream & beat through. Throw the fruit in while beating on the lowest speed. Then add the flour combined with baking powder, again with the beaters going at the slowest speed.

Grease & line a square tin with baking paper. Pour batter into tin & cook for approx. 50 mins. Or until a skewer comes out clean.

Allow to cool before removing from the tin.

It's extra nice to serve warm with a dollop of cream!

* This recipe was pinned to the wall at this historic farm house in Daylesford. I suspect that you could make the cake by hand & it'd still be great. I have substituted nectarines & peaches as the fruit & it's also beautiful.