



CLONAKILTY

RHUBARB & YOGURT CAKE



By Irish Yogurts Clonakilty

Rhubarb and Yogurt Cake

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Method

For the Cake

- Pre Heat the oven to 170°C/325F/Gas Mark 3
- Grease and line a 9 inch, loose bottomed spring form tin with parchment paper on the bottom and sides of the tin
- Cream the butter and sugar in a large mixer until very pale and fluffy
- Add the eggs one at a time, beating well between each addition. Add flour and the yogurt and gently mix to combine. Following this, stir in the rhubarb
- Pour the cake batter into the tin, spreading it evenly with a spatula. Place in the pre heated oven and bake for 40-50 minutes or until a skewer inserted into the middle of the cake comes out clean
- Allow the cake to cool before inverting onto a cake stand

For the Garnish

- Spread a thin layer of yogurt over the cake. Spoon the stewed rhubarb on top and carefully swirl into the yogurt, being sure not to over mix
- Decorate with edible flowers and serve

Ingredients

For the Cake

- 5oz/ 150g Butter
- 10oz/ 300g Caster Sugar
- 2 Eggs



- 10oz/ 300g Self Raising Flour
- 9floz/ 250ml of [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#)
- 4 Sticks of Rhubarb, sliced thinly

For the Garnish

- 2 tbsp of [Irish Yogurts Clonakilty Whole Milk Natural Live Yogurt](#)
- 2 tbsp of Stewed Rhubarb

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