

# Rhubarb & Strawberry Almond Cake

Delicious cake perfect for late spring and early summer

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## INGREDIENTS

(makes 9 pieces)

- 2 eggs
  - 100g brown sugar
  - 40ml olive oil
  - 130g Greek yogurt (10% fat) or any other natural flavoured yogurt
  - 1tsp vanilla paste
  - 110g flour
  - ½ tsp baking powder
  - ½ tsp baking soda
  - 100g ground almonds
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- 2 thin rhubarb stalks
  - 5-7 medium strawberries
  - flaked almonds
  - brown sugar
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- 200g whipping cream
  - 10-20g sugar
  - 1 tsp vanilla paste



## DIRECTIONS

1. Break the eggs in a medium bowl and add the brown sugar. Whisk the eggs and the sugar with a fork to break the structure of the eggs and to combine the sugar with the eggs.
2. Add the olive oil and whisk again shortly.
3. Then add the yogurt and the vanilla paste and whisk until well combined.
4. In a separate bowl combine the flour with the baking powder and the baking soda. Sift the dry ingredients into the wet ingredients and whisk well until you have a smooth batter. Don't worry about over mixing, with this batter you can mix quite vigorously without it affecting the end result. Then add the ground almonds and fold in until combined.
5. Cover the bottom of a 20x20cm square cake tin with parchment paper and brush it well with some olive

oil. Transfer the batter into the cake tin and spread it out evenly.

6. Wash the rhubarbs and the strawberries well. Remove the ends from the rhubarbs and slice them into about 1cm pieces. Then remove the green parts from the strawberries and half the strawberries.
7. Arrange the strawberries and the rhubarb pieces on top of the cake, pressing lightly into the batter. Sprinkle some flaked almonds and some brown sugar on top.
8. Bake the cake in 170°C bottom top heat at the middle shelf of the oven for 35-40 minutes. Check with a wooden skewer that the cake has baked through before removing from the oven. Remove from the oven and allow to cool for about 15 minutes before removing from the cake tin to a cooling rack and allowing to cool completely.
9. For the whipped vanilla cream, whisk the cream with the sugar and vanilla paste until stiff peaks.
10. Serve the cooled cake with some vanilla cream or with vanilla ice cream.