

Rhubarb Tart

Ingredients

- Roasted rhubarb- see recipe
- 250g butter, softened, plus extra for greasing
- 150g ready-made custard
- 250g self-raising flour
- $\frac{1}{2}$ tsp baking powder
- 4 large eggs
- 1 tsp vanilla extract
- 250g golden caster sugar
- icing sugar for dusting

Method

Roasting the Rhubarb;

- 1 Heat the oven to 200C/fan 180C/gas 6.
- 2 Rinse 400g rhubarb and shake off the excess water. Trim the ends, then cut these into small-finger-size pieces.
- 3 Put these into a shallow dish or a baking tray and sprinkle over 50g caster sugar. Toss them together, then rearrange the rhubarb so it's in a single layer.
- 4 Cover with foil and then roast for 15 mins. Remove the foil. Give everything a little shake, roast for 5 mins more or until they are tender and the juices are syrupy.

First Stage

Make the roasted rhubarb first and carefully drain off the juices before you let it cool.

Butter and line a 23cm loose-bottomed or springform cake tin. Heat the oven to 180C/fan 160C/gas 4.

Second Stage

1 Reserve 3 tbsps of the custard in a bowl. Beat the rest of the custard together with the butter, flour, baking powder, eggs, vanilla and sugar until it's creamy and smooth. 2 Spoon one-third of this mix into the tin, add some of the rhubarb, then dot with one-third more cake mix and spread it out as well as you can.

3 Top with more rhubarb, then spoon over the remaining cake mix, leaving it in rough mounds and dips rather than being too neat about it.

4 Scatter the rest of the rhubarb over the batter, then dot the remaining custard over.

5 Bake for 40 mins until risen and golden, then cover with foil and bake for 15-20 mins more. It's ready when a skewer inserted into the middle comes out clean. Cool in the tin, then dredge with icing sugar when cool.