



# Rhubarb & Ginger Cake

## Method

1. Preheat the oven to 180°C/350°F/Gas mark 4. Prepare the rhubarb by trimming off the leafy tops and the pale pink root slivers at the base of each stalk. Rinse and chop into 1in/2cm chunks.
2. Cream the butter and sugar together and when light and fluffy add the eggs one at a time beating well. Fold in the flour and the ground ginger. Spoon the mixture into a greased and lined 8in tin. Cover with the prepared rhubarb and sprinkle with sugar.
3. Make the topping by rubbing the butter into the flour until it resembles breadcrumbs and stirring in the sugar. Spoon over the rhubarb. Bake for 45 minutes until firm and springy to the touch. Allow to cool and dust with icing sugar before serving.

*Thanks to the Vegetarian Society [www.vegsoc.org](http://www.vegsoc.org)  
The Vegetarian Society of the United Kingdom is the oldest vegetarian organisation in the world. It is an educational charity promoting understanding and respect for vegetarian lifestyles*

## Ingredients

1 1/2 lb/600g fresh rhubarb  
4oz/100g butter  
3oz/75g sugar plus extra for sprinkling  
2 free-range eggs  
4oz/100g flour  
1tsp/5ml ground ginger

## For the topping:

3oz/75g butter  
4oz/100g flour  
2oz/50g sugar  
icing sugar to finish

The Atman Clinic has moved to new larger premises at No. 8 Chilston Road, Tunbridge Wells (formerly known as the Liongate Clinic).

This busy Osteopathic centre of excellence now has fully serviced treatment rooms available to rent for associated alternative healthcare practitioners.

For more information and to arrange a viewing of the space, which has recently been refurbished to a high standard, please contact Helen Montague-Smith on 01892 544783 or email [helen@satya-pr.co.uk](mailto:helen@satya-pr.co.uk).

Please note we will only consider applications from practitioners seeking a minimum two day a week rental commitment.

[www.atmanclinic.co.uk](http://www.atmanclinic.co.uk)



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