



Rhubarb & Walnut Cake (gluten free)

Buckwheat and brown rice flour, walnuts and maple syrup. So lovely.

- 80g unsalted butter, softened
- 125ml maple syrup
- 2 eggs, at room temperature
- 1 teaspoon natural vanilla extract
- 60ml milk
- 60ml cultured buttermilk or yoghurt

Rhubarb mix

- 8 stalks rhubarb (about 400g), washed and cut into 1-1.5cm pieces
- 1 tablespoon maple syrup
- 1 teaspoon natural vanilla extract

Nut topping

- 75g lightly roasted walnuts, roughly chopped
- 2-3 teaspoons maple syrup
- 1 teaspoon natural vanilla extract

Dry mix

- 160g brown rice flour
- 35g buckwheat flour
- 75g almond meal
- 2 teaspoons gluten free baking powder

1. Preheat the oven to 180°C/350°F. Line a 23cm springform cake tin with baking paper.
2. Place the walnuts on a tray and roast for 6 - 7 minutes.
3. For the rhubarb, combine all of the ingredients in a bowl and set aside.
4. For the nut topping, combine all of the ingredients in a small bowl and set aside.
5. For the dry mix, place all of the ingredients in a small bowl and whisk through to evenly distribute ingredients and break up any clumps.
6. Place the butter and maple syrup in the bowl of a stand mixer fitted with the whisk attachment and beat until creamy, scraping down the sides from time to time. Add the eggs, one at a time, beating well between each addition, then add the vanilla extract.
7. Add the dry mix, milk and buttermilk/yoghurt and fold together with a spatula. It will look quite moist, which is as it should be. Leave for sit for 1-2 minutes and you will notice it will thicken up. Turn the mix into the tin, top with the rhubarb — I like to press some deep into the batter, and make sure some pieces are on the sides as they caramelize even more during the baking process — and sprinkle all over with the nut topping.
8. Bake for 50 minutes or until a skewer inserted into the middle comes out clean. Remove from the oven and cool in the tin for 30 minutes, then release the springform side of the cake tin. Slide onto a wire rack (still in the paper) and leave to completely cool before cutting.
9. Store in an airtight container in a cool, dark place for up to 4 days, or in the fridge if the weather is warm.

Adapted from an Emma Galloway (My Darling Lemon Thyme) recipe, who adapted it from the wonderful Jude Blereau (Wholefood Cooking). Living Legends, both of them!