Vegan Rhubarb Crumble Cake

20cm round cake

1. 4 – 6 sticks rhubarb
   Sugar to sweeten

2. **Crumble**
   80g plain flour
   40g dairy-free margarine
   20g caster sugar

3. 350g self raising flour
   1 teaspoon bicarbonate of soda
   pinch salt

4. 1 orange zest
   225g light brown sugar
   15ml (1 tablespoon) white wine vinegar

   250 – 300ml dairy free milk alternative
   100g dairy-free margarine, melted
   vanilla extract

5. **Buttercream**
   100g block dairy-free margarine (Naturli or Vio-life)
   200g icing sugar
   A few drops of vanilla extract

1. Wash and chop the rhubarb into 1cm cubes. Mix in the sugar and microwave for 3 – 5 minutes until just soft. Leave to cool.

2. Weigh the second set of ingredients into a mixing bowl. Crumble together with your finger tips. Leave to one side.

3. Line 2 x 8 inch (20cm) round cake tins with baking parchment.

4. Preheat oven to 180°c /160°c fan oven/gas mark 4.

5. Weigh the self raising flour, bicarbonate of soda, salt and caster sugar into a large mixing bowl.

6. Measure 250ml dairy free milk alternative and stir in the white wine vinegar. Stir in the melted dairy free margarine.

7. Whisk the wet ingredients and vanilla into the dry ingredients until you have a smooth thick batter. Gently stir in the rhubarb. Add more milk alternative if necessary, the mixture should be thicker than pancake batter.

8. Divide the mixture between the cake tins.

9. Sprinkle the crumble mixture over one of the tins of sponge mix.

10. Bake in the centre of the oven for 30 minutes until golden brown and a knife inserted into the centre comes out clean. Leave to cool on a wire rack.

11. Once the cakes have cooled, weigh the remaining dairy-free margarine, icing sugar and vanilla into a large mixing bowl. Whisk together until soft and fluffy.

12. Take the sponges out of the tins. Place the sponge without crumble onto a serving plate. Spoon the buttercream over the sponge. Place the other sponge on top. Serve.