Rhubarb Strawberry Jelly Cake

Serves: 32 tastings

From the garden: Rhubarb and egg

**Equipment:**
- Medium bowl
- Small bowls
- Wooden spoons
- Chopping boards and knives
- Measuring cups
- Measuring spoons

**Ingredients:**

**Cake:**
- 1 ½ cup brown sugar
- 3 cups self-raising flour
- 4 eggs
- 1 cup Greek yoghurt
- 1 ½ cup canola oil
- 8 sticks rhubarb (finely chopped)
- 1 packet strawberry jelly

**Topping:**
- 60g butter (melted)
- ¾ cup plain flour
- ½ cup brown sugar

**Method:**

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In a small bowl, stir together all the ingredients for the topping until mixture is crumbly. Set aside.
4. In a medium bowl, stir together sugar and flour.
5. Add in the eggs, yoghurt and oil then stir until evenly mixed. Mixture will be thick.
6. Pour into a lined baking tray and gently spread it evenly.
7. In a small bowl, stir together rhubarb and strawberry jelly crystals.
8. Sprinkle the rhubarb jelly mixture evenly over the cake mixture.
9. Then sprinkle the topping mixture over the rhubarb.
10. Bake for 25 minutes or until golden brown.
11. Cut the cake into 32 pieces and serve into 5 serving plates.