Rhubarb cake

This Rhubarb cake is a real piece of artwork! The bottom is made from FunCakes Sweet Cookie & Crust, Swiss cream and fresh ruhbarb.

Boodschappenlijstje

Patisse Parchment Paper Sheets 38x30cm pk/20
P01733
€3.27

Patisse Silver-Top Brownie Pan 28x18cm
P03633
€6.96

Patisse Silicone Garde
P10316
€3.27

Patisse Silicone Baking Brush
P10312
€1.69

Other materials:

- 155 grams soft unsalted butter
- 1 egg
- 50 + 125 ml water
- 50 ml mik
- 500 gram rhubarb
- Peeler
- Clingfilm
- Peeler

Prepare 500 gram of FunCakes Mix for Sweet Cookie & Crust as indicated on the package or in this [basic recipe](#).

Clean two large rhubarb and cut them into small pieces. Mix the rhubarb and a tablespoon of water in a pan and cook (on low heat) it all the way to a puree. Remove from the heat and stir 2 tablespoons of sugar trough the mixture. Let it cool down in the fridge.

Preheat the oven to 160°C (convection oven 140°C). Lubricate the baking pan with the baking spray. Roll out the dough between two layer of plastic foil to a thickness of 4 mm and the length of the pan. Press the dough in the pan, press it lightly and remove the remaining dough. Place a layer of parchment paper over the dought and place the blind baking beans on top. Place the pan in the oven and bake it for 20 minutes. Remove the paper and the beans and bake it for another 5 minutes. Let it cool down.

Beat the enchanted cream with 50 ml water and 50 ml milk to a fluffy cream. Mix the custard cream with 125 ml water in a bowl and mix this to smooth mixture. Let it rest for at least 10 minutes.

Mix the enchanted cream with the custard cream using the garde. This is also called Swiss cream. Add the cooled down rhubarb mixture to the cream. Pour the mixture into the baking pan and place it in the fridge for 15 minutes.

Use the peeler to make nice long strokes of rhubarb and place them in the water for a while to soften. Make a basketry of rhubarb on top of the cake and give it a nice shiny look with the gold gel.

Made possible by FunCakes.