

Rhubarb, almond and chai custard bundt cake

PREP TIME

40 mins | 20 mins infusing

COOK TIME

50-60 mins

SERVES

10-12

Ingredients

For the custard

400ml / 14 fl oz whole milk
2 black tea bags (we like Good & Proper Brockley blend)
8 cardamom pods, lightly crushed
1 cinnamon stick
3 cloves
3 egg yolks
2 ¼ tbsp cornflour
50g / 1.8 oz golden caster sugar

For the rhubarb

400g / 4 cups rhubarb, chopped
into 1 inch pieces
100g / 3.5 oz golden caster sugar

For the cake

340g / 12 oz butter
300g / 10.6 oz golden caster sugar
300g / 10.6 oz plain flour
60g / 2.1 oz ground almonds
1 tsp ground cardamom
pinch sea salt
5 large eggs
2 tsp baking powder
150g / 5.3 oz greek yoghurt

Double cream, whipped, to serve

The early months of the year can feel a little less colourful, but when bright pink rhubarb comes into season it's a sign that spring isn't far away. The tartness of the rhubarb cuts wonderfully through the rich, warming spices of the chai custard that is swirled through the soft, crumbly cake. It's the perfect treat to take you through the transition from colder days to warmer, brighter afternoons, with a cup of tea in hand.

1. Begin by infusing the milk for the custard. Place the milk, tea bags and spices into a small saucepan and gently bring to a simmer, stirring occasionally to ensure the milk doesn't catch. Remove from the heat and allow to infuse for 20 minutes.
2. In a medium sized mixing bowl, whisk together the egg yolks, cornflour and caster sugar to form a thick paste. Bring the milk to a simmer once more, and pour a small amount through a sieve into the egg mixture. Whisk until smooth, before pouring in the remaining milk through the sieve and whisking again. Discard the tea and spices.
3. Place the custard mixture back into the same saucepan over a low heat. Swap your whisk for a spatula and gently cook the custard until thickened, stirring constantly. Remove from the heat, place the bowl over an ice bath and cover the surface of the custard with cling film so that it doesn't form a skin. Set aside to cool completely.
4. Meanwhile, preheat the oven to 180°C / fan 160°C / gas 4. Spread the chopped rhubarb onto a baking tray and toss together with the sugar. Roast for 10 minutes, until softened but still holding its shape. Set aside to cool.
5. Increase the heat to 190°C / fan 170°C / gas 5 and grease a bundt tin. Combine the dry ingredients together in a mixing bowl and set aside.
6. In the bowl of a stand mixer fitted with the paddle attachment or using a handheld electric whisk, cream together the butter and sugar until light and fluffy. Gradually add the eggs one at a time, alternating with one tablespoon of the dry ingredients each time. Scrape down the sides of the bowl throughout to ensure everything is continuously fully incorporated.
7. Add the remaining dry ingredients in three parts, mixing on a low speed until only just incorporated each time. The mixture will be thick, so finish by mixing through the greek yoghurt to loosen it up a little.
8. Spread half of the batter into the bundt tin, making a shallow well in a circle around the middle using the back of a spoon. Pour the custard into the well, and dollop the remaining batter over the custard, spreading it out with the back of a spoon. It's fine if this final layer swirls together a little.
9. Bake in the preheated oven for 50-60 minutes, or until a skewer inserted into the cake comes out clean. Remove from the oven and allow to cool in the tin for 10 minutes before turning out onto a wire rack to cool completely.
10. Serve in slices with a spoonful of roasted rhubarb, a little whipped cream if you like, and a good mug of tea.