

★ U.K. ★ BBQ ★ Week ★



InDirect grill



Final Temp
Test with
a skewer



60 mins



£3



Serves 4

RECIPE

Rhubarb Skillet Pan Cake



INGREDIENTS

500g rhubarb, washed and cut into chunks
Zest & juice of one large orange
2 tbsp light soft brown sugar
2 tbsp honey
30g unsalted butter

For the cake topping:

175g SR Flour
1 tsp baking powder
175g caster sugar
175g unsalted butter (room temperature)
3 eggs

METHOD

1. Place the rhubarb and all the other ingredients into the skillet pan and place over indirect heat on your BBQ and poach gently for about 30 minutes or until the rhubarb is just soft.
2. While the rhubarb is cooking, it's time to make the topping.
3. In a bowl place all the ingredients together and using an electric mixer, beat for 3 minutes so the mixture is light and fluffy.
4. Take the skillet pan off the heat and carefully put the cake mixture on top of the poached rhubarb in small spoonfuls to begin with. Be careful that the liquid doesn't spill over. It will soak into the cake mixture during cooking. Continue spooning over the mixture until the fruit is covered.
5. Cook for about an hour. Test it with a skewer – if it comes out clean, it's done.
6. Serve straight to the table and use a big spoon to dish it up.
7. Serve with cream or ice cream

Recipe by Sue Stoneman