

Rhubarb Shortbread

A wonderful seasonal recipe

A free recipe download from www.TessYoungDesigns.com

A delicious and simple recipe that will either make you long for spring and the sprouting of your rhubarb crowns, or for friends to offer you their excess rhubarb - although if you share this recipe with them, they may have less excess in future!

Do remember you do pre-cook the base a little to make sure it remains crisp, so you do have to factor that into your preparation time.

Ingredients

For the shortbread

175g / 6oz Unsalted butter, room temperature

175g / 6oz Plain Flour

35g / 1 ¼oz cornflour

3 level tablespoons of icing sugar

For the topping

300g / 10½oz rhubarb, finely sliced

2 large eggs

25g / 1oz plain flour

200g / 7oz sugar*

Few drops of vanilla extract

24cm loose bottomed shallow circular flan tin or equivalent. The metal tin means the base pre-cooks quickly and evenly. A square or rectangular tin may be preferable if you are making this for events as square slices are easier to handle than more fragile triangular slices.

*This recipe has been tested with caster, granulated or demerara sugar and all work well, so feel free to go with your preference, or what you have.

Directions

The shortbread

While making the shortbread, pre-heat the oven to 180°C / 350°F / Gas Mark 4.

1. Place the flour, cornflour, icing sugar, and chopped up butter in a bowl and rub together with a wooden spoon or your hands, or use a stand/paddle mixer such as a Kenwood or Kitchen Aid. It will come together to form a dough.
2. Depending on how warm it has got during this process, press it evenly into the tin including up the sides. If you have time, or feel it is too sticky/soft, you can chill the dough and then roll it out. The high butter content means the shortbread dough will be sensitive to temperature.
3. Once in the tin, prick lightly and cook for 10 to 15 minutes. Do keep an eye on it as the edges will cook first - it's ready when the edges are beginning to brown and the centre is still pale.

The topping

4. While the shortbread base is cooking, make the custard base by mixing together the eggs, flour, sugar and vanilla extract. Set aside.
5. Clean and finely slice the rhubarb. Set aside.

Compile

6. Once the base is ready as described above, mix up the custard once more and then add the rhubarb and mix so it's thoroughly coated.
7. Pour over the base, gently even it out.
8. Put it back in the oven and cook for an additional 30 minutes or until it is golden brown on the top and the custard is set. Leave to cool in the pan before slicing.

