**Caramelised rhubarb and Orange mini cakes**

*This tangy rhubarb and orange flavour will delight your taste buds as the end of meal but will be perfect for a morning or afternoon break too!*

Serves 8 -10

275g (100g + 175g) (2 ½ stick) Irish butter, plus extra for greasing

4 tbsp demerara or other brown sugar

3 Stalks ruby red young rhubarb, chopped

2 oranges, peeled, segmented

1 orange, peeled, thinly sliced

115g (4 oz) all purpose flour or gluten free flour

2 tsp baking powder

175g (6 oz) caster (superfine) sugar

2 eggs

3 tsp milk

Preheat the oven to 160C/325F/Gas Mark 3 . Grease an ovenproof dish or cake tin with a diameter of about 20cm (8 inches) or prepare 8 - 10 individual ramekin or cake tin.

(Fit with parchment paper in the bottom of the tins if you want to turn them up side down for serving)

Melt 100g (1 stick) of butter in a saucepan over a low heat, add the brown sugar and cook for 2 minutes until slightly caramelized. Add the rhubarb pieces and orange segments and cook over a medium heat for 2 -3 minutes until they are soften. Remove from the heat and leave to cool aside.

In the meantime, Arrange the orange slices in the bottom of the prepared dish and divide in the tins ¾ of the rhubarb and orange mixture and sauce. Keep some of the sauce and rhubarb for later stage.

Then, In a bowl, beat together the remaining butter and caster (superfine) sugar until fluffy and light. Don’t rush this stage. Beat in the eggs and add the flour and baking powder. Combine thoroughly until no flour pockets and mix in the milk. Spoon the mixture over the rhubarb mixture and bake for 30–40 minutes or until the sponge is golden and cooked through.

Before serving warm the leftover of the rhubarb and orange mixture and pour on the warm cake. Either turned upside-down or up. Enjoy with the nice cup of coffee or tea and why not some vanilla whipped cream !