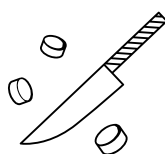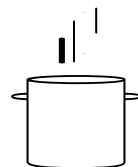# Agave Cake with Rhubarb Compote

We can think of no better way to end a meal than with a slice of Mark Sargent's Agave Cake with Rhubarb Compote.

10   50   8

Ingredients

170ml The Groovy Food Company Agave Nectar Light Amber and Mild

140g salted butter

85g light muscovado sugar

2 free-range eggs, beaten

200g self-raising flour, sieved

For the compote:

1 kg rhubarb, cut into 4-5cm lengths

1 large orange, juice only

125ml The Groovy Foods Company Agave Nectar Light Amber and Mild

For the icing:

Directions

1. Preheat oven to 180°C and butter and line the bottom of a 7in/18cm cake tin.

2. Measure the agave nectar, butter and sugar into a large pan. Add a tablespoon of water and heat gently until melted.

3. Remove from the heat and mix in the eggs and flour.

4. Spoon into the cake tin and bake for 40-45 minutes until the cake is springy to the touch and shrinking slightly from the sides of the tin.

5. Cool slightly in the tin before turning out onto a wire rack.

6. While the cake is still warm, make the icing by mixing the sugar and the agave nectar and lemon zest together with 2-3 teaspoons of hot water.

7. Glaze the cake with the icing and allow to cool completely before serving.

55g icing sugar

1 tbsp The Groovy Foods Company Agave Nectar Light Amber and Mild

1 lemon, zest only

8. To make the compote, put the rhubarb, orange juice and the agave nectar in a saucepan and bring to a gentle simmer, stirring occasionally.

9. Cook for about 5 minutes, until the rhubarb breaks down into a purée. Stop cooking when some of the rhubarb is still just holding its shape, but make sure it's quite tender and not at all crunchy.

10. Use a sieve to strain off a little of the syrupy juice, so you get a slightly denser rhubarb mixture and some good, tart rhubarb syrup.

11. Serve warm or cold alongside the cake.