

First Place

Wakefield, Morley and Rothwell cakes (Rhubarb Triangles)

These cakes are simple to make. The cake part is a simple “all in one” sponge and the topping is a crumble topping. If rhubarb is out of season, you can use another fruit. Apples or pears work well.

Ingredients

For the topping

- 300g rhubarb (or other fruit)
- Juice of ½ lemon
- 175g self-raising flour
- 175g unsalted butter, softened, plus extra for greasing
- 175g caster sugar
- 3 large free-range eggs
- 1 tsp baking powder
- 2 tsp vanilla extract

For the topping

- 50g unsalted butter
- 100g self-raising flour
- 50g caster sugar
- 2 tsp ground ginger (you can use cinnamon if you are using apples)
- Pinch of salt
- icing sugar, to dust
- 4 tbsp crème fraîche, to serve
- 2 tbsp clear honey, to serve

Method

1. Preheat the oven to 180°C/gas mark 4. Grease a 23cm square cake tin and line with baking parchment.
2. Trim the rhubarb and chop into 3cm pieces. Place in a bowl with the lemon juice. In a separate bowl, beat together the flour, butter, sugar, eggs and vanilla extract. Fold in half the rhubarb and spoon the mixture into the bottom of the tin, spreading it out with a spatula. Scatter over the remaining rhubarb.
3. For the topping, rub the butter into the flour, then stir in the sugar and ginger. Sprinkle over the cake mixture and bake for 40-50 minutes. Leave to cool for 10 minutes, then remove from the tin. Dust with icing sugar, then slice into triangles or squares.
4. You can serve them warm or cold, with crème fraiche and drizzled with honey.

Second Place

Rhubarb and orange loaf cake

180g self raising flour
¾ tsp baking powder
3175g butter, melted
225g caster sugar
2 medium eggs, beaten
Zest of 1 orange
2 egg whites
225g self-raising flour
50g ground almonds
1tsp baking powder
200g rhubarb, cut into 1cm pieces
Topping
30g plain flour
20g butter
10g demerara sugar
½ tsp ground ginger
10g flaked almonds

Heat oven to 180C (160 fan). Lightly grease and line a 900g loaf tin.

For the topping: Rub together the flour and butter to form rough breadcrumbs. Stir in the sugar, ground ginger, and flaked almonds.

Whisk together the melted butter, sugar, whole eggs and orange zest until thickened. In a separate bowl, whisk the egg whites until stiff.

Fold the flour, almonds and baking powder into the butter mixture. Followed by the rhubarb. Fold in the whisked egg whites.

Pour into the loaf tin and sprinkle with the topping. Bake for 1hour until risen and golden. Leave for 2 minutes, then turn out to cool on a rack.]

Third place

Parkin

200g unsalted butter
200g soft dark brown sugar
100g black treacle
150g golden syrup
110g medium oatmeal or roughly blitzed porridge oatstsp ground ginger
2 large eggs lightly beaten
2tbs milk

Preheat oven to 170C (150 fan) and line a 20cm square loose bottomed cake tin with baking parchment

Place butter, black treacle, golden syrup and brown sugar in a pan over a low heat. Gently simmer until the sugar and butter have melted and leave to cool.

Mix all dry ingredients together in a large bowl, add the cooled sugar treacle mix and stir well. Stir in the milk then gradually add the egg and mix until well combined. Pour into the cake tin and bake for 35-45 mins.

Leave in the tin to cool for 15mins before removing from the tin.