

Apple and Rhubarb Sponge

Ingredients

3 x eggs

1 cup sugar

1/3 cup oil

2 cups SR flour

1 cup milk

FRUIT STEW

1 bunch Rhubarb stems only, washed and chopped

1 small basket apples, washed, cored and chopped

Enough water to just cover fruit

2 tbs sugar

Preheat oven to 190c.

Stew fruit in medium pot till tender.

Make sponge mixture.

Beat eggs and sugar till ultra-fluffy.

Add oil slowly while beating.

Add flour a little at a time while beating slowly until mixture needs alternate additions of milk.

Arrange stewed fruit in large baking dish, top with sponge and bake for around 15mins.