

Connection Cake

Serves 8 to 10 (recipe can be doubled)

1/4 pound unsalted butter

2 large eggs

1 cup sugar

1 teaspoon vanilla extract

1 1/3 cup all-purpose flour

1 teaspoon baking powder

6 stalks of rhubarb cut into 1/2in pieces

6 kumquats sliced thinly

3/4 cup chopped walnuts

Cut a piece of parchment to fit the bottom of a 9 + 5 loaf pan.

*Butter the pan, then line with parchment. Preheat oven at 350**

Sift flour, baking powder together and set aside.

Melt butter. In a stand up mixing bowl, whisk eggs and sugar together; then whisk in melted butter and vanilla.

Whisk batter until it thickens slightly and is light in color.

Add flour mixture and beat until thick and smooth. Fold in fruit and walnuts.

Spoon batter into prepared pan and bake until a toothpick inserted in center comes out clean, about 55 minutes. Cool in the pan on a wire rack. When cool, remove from spring form and discard the parchment. Cut and serve with orange tea and soft whipped unsweetened cream.