



Rhubarb Cake



Rhubarb Cake

Introduction

Rhubarb cake is a delightful treat that beautifully balances the tartness of rhubarb with the sweetness of the cake. This recipe offers a simple and delicious way to enjoy this unique vegetable, often mistaken for fruit. Perfect for gatherings or a cozy afternoon tea, this cake is sure to impress friends and family alike.

Detailed Ingredients with measures

- 300g of rhubarb, chopped
- 150g of all-purpose flour
- 100g of granulated sugar
- 100g of butter, softened
- 2 large eggs
- 1 teaspoon of baking powder
- A pinch of salt
- Vanilla extract to taste

Prep Time

Preparation time for this delicious rhubarb cake is approximately 15 minutes.

Cook Time, Total Time, Yield

- Cook Time: 45 minutes
- Total Time: 1 hour

- Yield: Serves 8-10 people

This rhubarb cake is a delightful addition to any dessert table and is particularly enjoyed during the spring and summer months when rhubarb is in season. Enjoy the blend of flavors and the moist texture of this scrumptious cake!



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Detailed Directions and Instructions

Prepare the Dough

In a bowl, combine flour, baking powder, and sugar. Mix thoroughly to ensure even distribution of ingredients.

Mix in the Butter

Cut cold butter into small cubes and add it to the flour mixture. Using your fingers or a pastry cutter, work the butter into the flour until it resembles coarse crumbs.

Add the Eggs

In a separate bowl, whisk together the eggs and then gradually incorporate them into the flour-butter mixture. Mix until just combined.

Form the Dough

Transfer the mixture to a floured surface and knead gently until the dough comes together. Do not over-knead; it should be smooth but not sticky.

See also [Apple Crisp Cheesecake](#)

Chill the Dough

Wrap the dough in plastic wrap and refrigerate for at least 30 minutes to firm up.

Prepare the Rhubarb

While the dough chills, clean and chop the rhubarb into small pieces.

Place in a bowl and toss with a bit of sugar to draw out moisture.

Roll Out the Dough

Remove the chilled dough from the refrigerator. On a floured surface, roll out the dough to fit your baking dish, ensuring it is evenly thick.

Place in Baking Dish

Transfer the rolled-out dough into the greased baking dish, gently pressing it into the edges and up the sides.

Arrange the Rhubarb

Spread the sugar-coated rhubarb pieces evenly over the dough in the baking dish.

Bake the Cake

Preheat your oven to the recommended temperature. Bake the cake for approximately 40-45 minutes, or until the top is golden and the rhubarb is tender.

Cool and Serve

Once baked, allow the cake to cool in the pan for at least 15 minutes before transferring it to a wire rack. Serve warm or at room temperature.

Notes

Storage

The cake can be stored in an airtight container at room temperature for

up to three days.

Serving Suggestions

This cake pairs beautifully with whipped cream or a scoop of vanilla ice cream for a delightful dessert.

Rhubarb Substitute

If rhubarb is not available, you can substitute it with another tart fruit like sour cherries or even strawberries. Adjust the sugar according to the sweetness of the fruit used.

Adjusting Sweetness

Feel free to adjust the sugar when preparing the rhubarb, particularly if you prefer a less sweet dessert or if the rhubarb is particularly tart.

See also [Chocolate Chip Cookies](#)



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Cook techniques

Mixing the Batter

To achieve a smooth batter, mix the dry ingredients separately from the wet ingredients before combining them. This helps ensure an even distribution of flour and prevents clumping.

Preparing Rhubarb

Before adding rhubarb to your recipe, wash and chop it into small pieces. This will allow it to cook evenly and integrate well into the dish.

Baking the Cake

Preheat your oven to the specified temperature. Place the cake on the middle rack to ensure even baking, allowing proper air circulation around it.

Testing for Doneness

Use a toothpick or cake tester by inserting it into the center of the cake; if it comes out clean or with a few crumbs attached, the cake is done.

Cooling the Cake

Once baked, allow the cake to cool in the pan for a short while before transferring it to a wire rack. This prevents it from becoming soggy.

FAQ

Can I use frozen rhubarb for the cake?

Yes, you can use frozen rhubarb; however, it may release more

moisture, so adjust the baking time accordingly.

How can I make the cake sweeter?

You can increase the sugar amount in the recipe or add a sweet glaze on top after baking.

What can I substitute for rhubarb?

You can use strawberries or apples as a substitute, although they will alter the flavor profile of the cake.

Is it necessary to use vanilla extract?

While not mandatory, vanilla extract adds depth and flavor to the cake, making it more enjoyable.

How should I store leftovers?

Store the cooled cake in an airtight container at room temperature for up to three days or refrigerate it for longer freshness.

See also [Brownie with Strawberries](#)



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Conclusion

The rhubarb pie is a delightful dessert that perfectly balances tangy and sweet flavors. Its tender crust combined with the refreshing filling makes it an excellent choice for any occasion. Enjoying this pie fresh from the oven with a scoop of vanilla ice cream enhances the experience, making it a memorable treat for family and friends.

More recipe suggestions and combination

Apple and Cinnamon Crumble

A warm apple crumble topped with cinnamon is a comforting dessert that pairs beautifully with ice cream or whipped cream.

Berry Pavlova

This light and airy meringue dessert topped with fresh berries and whipped cream creates a refreshing and visually stunning dish.

Chocolate Chip Cookies

Classic chocolate chip cookies are a beloved treat that can be enjoyed on their own or with a glass of milk.

Peach Galette

A rustic peach galette showcases fresh summer peaches in a flaky crust, making it an easy yet impressive dessert.

Lemon Drizzle Cake

A zesty lemon drizzle cake provides a bright and tangy flavor, perfect

for afternoon tea or a light dessert after dinner.



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