

FIONA'S RHUBARB CAKE

This cake isn't very sweet but I don't care for overly sweet cakes and always keep decreasing the sugar in cake recipes.

The cake is assembled in layers. The directions/ingredients below are specific to the appropriate layer.

Preheat oven to 375F. Grease a 9x12 (or 10x14) cake pan. I typically use the larger pan.

Bottom: Cake layer

Mix together and spread into the bottom of the greased pan. The dough is quite thick and will take a bit of effort to stretch out to cover the entire pan bottom.

- 3/4 cup (1.5 sticks) of unsalted butter
- 3 eggs
- 2 3/4 cups flour
- 2 tsp baking powder
- 3/4 cup milk
- 3/4 cup sugar

Middle: Rhubarb layer

Wash about 4 large stalks of rhubarb. Then either dice the stalks by hand or use the slicing blade in a food processor. (I used to cut the rhubarb by hand but the food processor saves so much time and produces such even cuts!)

Spread the diced rhubarb uniformly over the cake batter.

Top: Streusel layer

Mix together and spread out uniformly over top of rhubarb the following ingredients:

- 2 cups flour**
- 3/4 cup sugar**
- 3 tsp vanilla**
- 1/2 tsp cinnamon**
- 3/4 cup (1.5 sticks) of unsalted butter**

Bake cake for about 45-50 minutes or until the top has browned and a toothpick inserted into the batter comes out clean. Living at 8500' altitude, I play around with oven temperatures to ensure cakes have a chance to rise quickly but then don't burn just as quickly... so I turned down the temperature to 360F after about 15-20 minutes of baking (after it seemed to have risen to its peak) and then used the lower temp to "set" everything and give the rhubarb a chance to cook thoroughly.

It's best to let it cool off till just slightly warm before enjoying. I don't know about you but I like to refrigerate any of my cakes that contain fruit. I don't know if that's actually a food safety requirement... but I love the taste of cakes that have been refrigerated. I haven't tried freezing this but would love to hear back if anyone has tried and if they think this cake tastes okay after defrosting.

Just for grins, here's my original scribbled over recipe card that I decided wouldn't be legible for others and caused me to write out the details a bit more clearly.

3-4 full stalks

Fiona's Rhubarb Cake

Bottom:

- ~~3/4~~ ^{5/8} c. butter
- 3 eggs
- ~~3/4~~ ^{5/8} c. sugar
- ~~2 1/3~~ ² c. flour ← too much - try 2 1/4 next
- 2 t. baking powder
- ~~3/4~~ ^{1/2} to 1 c. milk

Streusel:

- 2 c. flour
- 7/8 c. sugar
- 2 t. vanilla

9 x 12 pan
pinch cinnamon - 1/2 tsp?
3/4 c butter

4c-5c
1/2 c diced rhubarb

Fruit in middle - 10 min
So middle → 50-45 min
Cook too Let bake 20 to 25 min.

hot oven 400-425 → turn down to 360° after 20 min.

45-50 min