



## Rhubarb Snacking Cake

*Makes 12 servings*

### Ingredients

- 1/2 cup whole milk, buttermilk (kefir is good if you have that too) or even heavy cream
- 1 tsp fresh lemon juice (Note: do not use if you are using kefir or buttermilk)
- 1 ½ tsp pure vanilla extract
- 1 large egg, at room temperature
- ½ cup or one stick salted butter at room temperature
- 1 cup granulated sugar - minus 2 Tbsp so it isn't too sweet
- 2 cups all-purpose flour (remove approximately 1 Tbsp to toss with rhubarb)
- 2 tsp double-acting baking powder
- 2 ½ cups (pack the cups tightly) thinly sliced rhubarb
- Sparkling coarse sugar for the top (I use about 1 Tbsp, and this gives it a nice crunch)

### Instructions

Preheat the oven to 350F. I use my toaster oven. Line the 9"x9" pan with parchment paper with overhanging ends so I can easily lift out the cooled cake for cutting.

Stir the lemon juice, egg, and vanilla into the cream or buttermilk and set aside.

Cream the soft butter and sugar with electric beaters, until it is pale yellow. Take 1 Tbsp of the flour to mix with the rhubarb and toss well. This prevents the fruit from clumping

In a separate bowl, whisk together the remaining flour and baking powder

Add half of the liquids to the bowl and blend in. Add all of the flour mixture and mix well. Next, add the rest of the flour mixture and blend just until combined, don't over-mix. Fold or barely mix in the rhubarb.

Spread the very thick batter into the prepared pan and even it out with a bench scraper or knife.

Sprinkle the top evenly with sparkling sugar. Bake for about 40 minutes or until the cake is turning golden and a toothpick in the center comes out clean.

Let the cake cool for 20 minutes in the pan, remove it to a rack with the parchment, and let it cool completely. Cut and eat it when it is slightly warm or let it totally cool and freeze for up to two months. When you are ready to eat it, remove it from the freezer, wrap it well, and store it in the refrigerator for up to a week.

#### Notes

I have tried this with kefir, with a combo of whole milk and cream, and with just whole milk. I like it all the same so I use what I have on hand.

FYI the top of this cake is a little craggy and cracked and sometimes bits of rhubarb poke through. Once it is cut and presented with either a dollop of whipping cream or berries, it looks appealing.