

Foodnity Recipes

Baked Rhubarb Fritters – Cozy Dessert

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups fresh rhubarb, cut into 1-inch pieces
- [ ] 1 cup all-purpose flour
- [ ] 1/4 cup brown sugar
- [ ] 1 tsp baking powder
- [ ] 2 tbsp melted butter
- [ ] 1 tbsp lemon juice
- [ ] 1/2 cup milk
- [ ] 1 large egg

For the Glaze

- [ ] 1 tbsp melted butter
- [ ] 1 tsp powdered sugar (optional)

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, toss the rhubarb with 1 tablespoon of brown sugar and the lemon juice; let it sit for 5 minutes to release some juice.
3. In a separate bowl, whisk together the flour, remaining brown sugar, and baking powder.
4. Whisk the egg, milk, and melted butter together, then fold into the dry ingredients just until combined. Gently fold in the rhubarb, being careful not to over-mix.
5. Spoon the batter onto the prepared sheet in 2-inch portions, spacing them apart. Bake for 20-22 minutes, until the tops are golden and a toothpick comes out clean.
6. Brush the warm fritters with a little melted butter and, if desired, dust with powdered sugar. Serve immediately.

Nutrition per serving

310 kcal	6 g	42 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too wet, add a tablespoon of flour; the rhubarb’s juice varies.
- For extra crispness, switch to a convection setting and reduce bake time by 2 minutes.
- A pinch of sea salt in the batter enhances the sweet-tart balance.