

Foodnity Recipes

Candied Rhubarb Recipe

A simple, buttery candied rhubarb that balances tartness with a gentle sweetness, ideal for topping pastries or enjoying alone.

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb rhubarb stalks, trimmed and cut into 1-inch pieces
- [ ] 1 cup granulated sugar
- [ ] 2 tbsp unsalted butter, melted
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp fresh lemon juice
- [ ] Pinch of sea salt

Instructions

1. In a medium saucepan, combine rhubarb and sugar with ¼ cup water; stir and bring to a gentle boil over medium heat.
2. Reduce heat and simmer for 8-10 minutes, stirring occasionally, until the rhubarb is tender but still holds its shape.
3. Remove from heat, stir in melted butter, vanilla, lemon juice, and salt; mix until the glaze coats each piece.
4. Spread the candied rhubarb on a parchment-lined tray; let cool completely, then transfer to a jar.
5. Store in the refrigerator; enjoy as a snack or use to top desserts like rhubarb sorbet or rhubarb cream tart.

Nutrition per serving

210 kcal	2 g	45 g	4 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze looks too thick, add a splash of water and stir gently.
- For a deeper flavor, toast the butter lightly before adding.
- Candied rhubarb can be used in fruit salads, atop pancakes, or as a garnish for cocktails.