

Foodnity Recipes

Icelandic Rhubarb Cake – Quick 25-Minute Dessert

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**Icelandic** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] 1 cup granulated sugar
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup buttermilk
- [ ] 2 cups fresh rhubarb, trimmed and sliced
- [ ] 2 tsp baking powder
- [ ] ¼ tsp salt
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon

For the Glaze (optional)

- [ ] ½ cup powdered sugar
- [ ] 2 tsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and line the bottom with parchment.
2. In a bowl, whisk together flour, baking powder, and salt; set aside.
3. Cream the softened butter with sugar until pale and fluffy, then stir in vanilla and lemon zest.
4. Add the dry ingredients alternately with buttermilk, mixing gently. Fold in the sliced rhubarb just until incorporated.
5. Pour the batter into the prepared pan, smoothing the top. Bake for 20-22 minutes, or until a toothpick comes out clean.
6. Let the cake cool in the pan for 10 minutes, then turn out onto a wire rack. If desired, drizzle the lemon glaze over the warm cake.

Nutrition per serving

280 kcal	4 g	42 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- The batter is delicate; avoid over-mixing to keep the crumb airy.
- If the rhubarb releases a lot of juice, gently pat it dry before folding.
- For extra brightness, add a splash of orange liqueur – oops, sorry, we'll skip that for a kid-friendly version.