

Foodnity Recipes

Irresistible Rhubarb Bread Recipe

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] 1/4 cup unsalted butter, melted
- [ ] 1/2 cup brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 cup diced rhubarb (about 8 stalks)
- [ ] 2 tbsp lemon zest
- [ ] 1/4 cup milk

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan.
2. In a bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon.
3. In another bowl, combine melted butter, brown sugar, eggs, vanilla, and milk until smooth.
4. Stir the wet mixture into the dry ingredients just until incorporated; fold in the rhubarb and lemon zest.
5. Pour batter into the prepared pan, smooth the top, and sprinkle a little extra brown sugar if desired.
6. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean.
7. Allow the bread to cool in the pan for 10 minutes, then turn out onto a wire rack to finish cooling.

Nutrition per serving

280 kcal	5 g	44 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If rhubarb releases a lot of liquid, gently stir it in; too much moisture can make the crumb soggy.
- A pinch of nutmeg can add another warm note without overpowering the rhubarb.
- For extra sweetness, drizzle a light glaze of powdered sugar and lemon juice after cooling.