

Foodnity Recipes

Norwegian Rhubarb Cake – Easy Spring Dessert

15 min Prep time	**35 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**Norwegian** Cuisine

Ingredients

Cake

- [ ] 2 cups diced fresh rhubarb
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup honey
- [ ] 2 large eggs
- [ ] 1 cup Greek yogurt
- [ ] 1 1/2 cups whole wheat flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] Zest of 1 lemon

Optional Topping

- [ ] Powdered sugar for dusting
- [ ] Fresh berries for garnish

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch springform pan.
2. In a bowl, toss the rhubarb with a pinch of sugar and let it sit while you cream butter and honey together until light and fluffy.
3. Add eggs one at a time, beating well after each, then stir in the yogurt and lemon zest.
4. Whisk together flour, baking powder, baking soda, and salt; gently fold into the wet mixture, taking care not to over-mix.
5. Fold the macerated rhubarb into the batter, pour into the prepared pan, and smooth the top. Sprinkle extra rhubarb pieces for décor.
6. Bake for 30–35 minutes, or until a golden edge forms and a toothpick inserted in the center comes out clean. Let cool 10 minutes in the pan, then release and cool completely on a rack.

Nutrition per serving

280 kcal	5 g	38 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb releases a lot of juice, drain a tablespoon before folding into batter.
- For extra softness, add a tablespoon of sour cream to the batter.
- The cake tastes even better the next day as flavors meld.