

Foodnity Recipes

Norwegian Rhubarb Cake - Traditional Tender Crust

20 min Prep time	**35 min** Cook time	**55 min** Total time
8 Servings	**Easy** Difficulty	**Norwegian** Cuisine

Ingredients

Crust

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup cold unsalted butter, cubed
- [ ] 1/4 cup granulated sugar
- [ ] 1/4 tsp salt
- [ ] 2–3 tbsp ice water

Filling

- [ ] 4 cups fresh rhubarb, trimmed and cut into ½-inch pieces
- [ ] 1/2 cup granulated sugar
- [ ] 2 tbsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp all-purpose flour

Finishing

- [ ] Powdered sugar for dusting

Instructions

1. Preheat the oven to 375°F (190°C). In a large bowl, combine flour, sugar, and salt; cut in the cold butter until the mixture resembles coarse crumbs.
2. Add ice water a tablespoon at a time, stirring gently until the dough just comes together. Form into a disk, wrap, and chill for 15 minutes.
3. Turn the dough onto a floured surface, roll to fit a 9-inch springform pan, and press gently. Dock the base with a fork.
4. In another bowl, toss rhubarb with sugar, lemon juice, vanilla, and flour. Spread evenly over the crust.
5. Bake for 35–40 minutes, until the crust is golden and the rhubarb is bubbling but still holds its shape.
6. Allow the cake to cool on a wire rack for 10 minutes, then dust with powdered sugar before serving.

Nutrition per serving

320 kcal	4 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb releases too much liquid, sprinkle a little extra flour on top before baking.
- For a richer flavor, add a pinch of ground cardamom to the crust.
- Serve warm with a side of whipped cream or a scoop of vanilla ice cream.