

Foodnity Recipes

Rhubarb Breakfast Cake – Easy Morning Treat

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

Ingredients

Main Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] ½ cup brown sugar, packed
- [ ] ¼ cup unsalted butter, softened
- [ ] 2 large eggs
- [ ] ¾ cup fresh rhubarb, diced
- [ ] ¼ cup milk
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp ground cinnamon
- [ ] 1 tsp lemon zest
- [ ] ¼ tsp baking powder
- [ ] ¼ tsp salt

For the Topping

- [ ] 2 tbsp melted butter
- [ ] 1 tbsp brown sugar
- [ ] A pinch of cinnamon

Instructions

1. Preheat the oven to 350°F (175°C) and lightly grease a 9-inch loaf pan.
2. In a bowl, whisk together flour, baking powder, salt, and cinnamon; set aside.
3. Cream the softened butter with brown sugar until pale and fluffy, then beat in the eggs one at a time.
4. Add vanilla, milk, and lemon zest to the butter mixture; mix gently.
5. Fold in the dry ingredients just until incorporated; avoid over-mixing.
6. Stir in the diced rhubarb, distributing evenly throughout the batter.
7. Pour the batter into the prepared loaf pan, then drizzle melted butter on top and sprinkle with brown sugar and a pinch of cinnamon.
8. Bake for 30-35 minutes, or until a toothpick inserted near the center comes out clean with just a few moist crumbs.
9. Allow the cake to cool in the pan for 10 minutes, then turn out onto a wire rack to finish cooling.

Nutrition per serving

320 kcal	6 g	42 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb is very juicy, toss it with a little flour before folding in to absorb excess moisture.
- A light dusting of powdered sugar adds a sweet finish without overwhelming the tartness.
- For extra vanilla aroma, add a vanilla bean scrap to the batter.