

Foodnity Recipes

Rhubarb Cake With Butter Sauce

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

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 cup diced rhubarb
- [ ] 2 tbsp lemon juice

Butter Sauce

- [ ] 1/2 cup unsalted butter
- [ ] 2 tbsp brown sugar
- [ ] 1 tsp vanilla extract
- [ ] Pinch of salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch round cake pan and line with parchment.
2. In a bowl, whisk flour, baking powder, baking soda, and salt; set aside.
3. Cream butter and brown sugar until light and fluffy, then beat in eggs one at a time, followed by vanilla.
4. Fold in the dry ingredients gently, then stir in diced rhubarb and lemon juice.
5. Pour batter into the pan, smooth the top, and bake for 30-35 minutes until a toothpick comes out clean.
6. While the cake cools, melt butter for the sauce, whisk in brown sugar, vanilla, and salt until glossy.
7. When the cake is still warm, drizzle the butter sauce over the top, letting it soak in.
8. Allow to set for 10 minutes, then slice and serve. For more inspiration, see Norwegian rhubarb cake.

Nutrition per serving

380 kcal	5 g	48 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the batter; it can make the cake dense.
- If the sauce thickens too much, stir in a splash of milk.
- Serve with a dollop of whipped cream for extra indulgence.