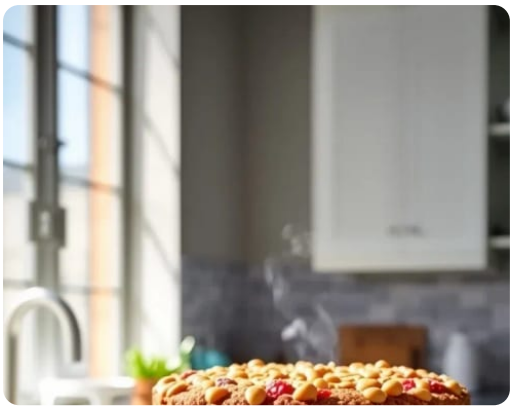

Foodnity Recipes

Rhubarb Coffee Cake Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, melted
- [ ] ¾ cup brown sugar
- [ ] 2 large eggs
- [ ] ½ cup strong brewed coffee, cooled
- [ ] 1 tsp vanilla extract
- [ ] 2 cups rhubarb, trimmed and sliced

Crumb Topping

- [ ] ¼ cup flour
- [ ] ¼ cup brown sugar
- [ ] ¼ cup cold butter, cubed
- [ ] ¼ tsp cinnamon

Glaze (optional)

- [ ] 2 tbsp lemon juice
- [ ] 1 tbsp honey

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch bundt pan; set aside.
2. In a large bowl whisk together flour, baking powder, baking soda, and salt; set aside.
3. Combine melted butter with brown sugar, then beat in eggs, coffee, and vanilla until smooth.
4. Gently fold the dry ingredients into the wet mixture, then stir in the sliced rhubarb.
5. Pour batter into the prepared pan and sprinkle the crumb topping evenly on top.
6. Bake for 25-30 minutes, or until a toothpick inserted near the center comes out clean.
7. While the cake cools, whisk lemon juice and honey for a quick glaze; drizzle over the warm cake if desired.

Nutrition per serving

340 kcal	5 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb releases a lot of liquid, spread the batter gently to avoid a soggy bottom.
- Allow the cake to rest for 10 minutes before removing from the pan to prevent crumbling.
- For extra crunch, add a pinch of toasted almond slivers to the crumb topping.