

Foodnity Recipes

Rhubarb Custard Cake – Sweet Dessert with Buttery Crumble

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

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup brown sugar
- [ ] 2 large eggs, room temperature
- [ ] ½ cup whole milk
- [ ] 1 tsp vanilla extract
- [ ] 3 cups rhubarb, trimmed and sliced
- [ ] ¼ cup granulated sugar (for rhubarb)

For the Custard

- [ ] 2 cups heavy cream
- [ ] 3 egg yolks
- [ ] ¼ cup honey
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp lemon juice

Buttery Crumble Topping

- [ ] 1/3 cup all-purpose flour
- [ ] ¼ cup rolled oats
- [ ] 1/3 cup brown sugar
- [ ] 4 tbsp cold unsalted butter, cubed

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch springform pan and set aside.
2. In a bowl, whisk together flour, baking powder, and salt. In another bowl, cream butter and brown sugar until light, then beat in eggs, milk, and vanilla.
3. Fold the dry ingredients into the wet mixture just until combined. Gently toss the sliced rhubarb with ¼ cup granulated sugar and spread over the batter.
4. For the crumble, combine flour, oats, and brown sugar; cut in cold butter until crumbly. Sprinkle over the top of the cake.
5. Bake for 30-35 minutes, until a toothpick comes out clean and the crumble is golden. Allow the cake to cool in the pan for 10 minutes.
6. Meanwhile, whisk heavy cream, egg yolks, honey, vanilla, and lemon juice in a saucepan over low heat until the custard thickens and coats the back of a spoon.
7. Cool the custard slightly, then pour it over the warm cake, letting it seep into the center. Let the cake set for an additional 15 minutes before serving.

Nutrition per serving

420 kcal	6 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crumble browns too quickly, tent the cake with foil.
- Use a light hand when folding the batter to keep the crumb airy.
- The cake can be served warm or at room temperature, depending on your mood.