

Foodnity Recipes

Sour Cream Rhubarb Coffee Cake – Easy Bake

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake

- [ ] 1 ½ cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1/3 cup unsalted butter, softened
- [ ] ¾ cup brown sugar
- [ ] ½ cup sour cream
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp instant coffee granules dissolved in 1 tbsp hot water
- [ ] 1 cup rhubarb, trimmed and sliced thin

Glaze

- [ ] ½ cup rhubarb, diced
- [ ] ¼ cup granulated sugar
- [ ] 1 tsp lemon juice
- [ ] 2 tbsp water

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9-inch loaf pan; set aside.
2. In a bowl, whisk together 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.
4. Stir in sour cream, vanilla, and the dissolved coffee, mixing just until combined.
5. Fold the dry ingredients into the wet mixture gently; then fold in the sliced rhubarb.
6. Pour batter into the prepared pan, smooth the top, and bake for 30-35 minutes, or until a toothpick comes out clean.
7. While the cake bakes, combine glaze ingredients in a small saucepan; simmer until thickened, about 5 minutes.
8. When the cake is done, let it cool in the pan for 10 minutes, then drizzle the warm glaze over the top, letting it soak gently.

Nutrition per serving

360 kcal	6 g	46 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb releases a lot of liquid, pat it dry before folding into batter.
- For extra crunch, sprinkle a handful of chopped nuts on top before baking.
- The cake can be frozen; wrap tightly and thaw at room temperature before serving.