

Foodnity Recipes

Strawberry Rhubarb Upside Down Cake

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

Ingredients

Fruit Topping

- [ ] 2 cups fresh strawberries, hulled and halved
- [ ] 2 cups rhubarb, trimmed and cut into ½-inch pieces
- [ ] ¼ cup brown sugar
- [ ] 3 tbsp unsalted butter, melted
- [ ] 1 tbsp lemon juice

Cake Batter

- [ ] 1 ½ cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt
- [ ] ½ cup granulated sugar
- [ ] ¼ cup brown sugar
- [ ] ½ cup unsalted butter, softened
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] ¾ cup milk

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9-inch round cake pan.
2. In a small bowl, combine melted butter, brown sugar, and lemon juice; drizzle over the bottom of the pan.
3. Toss strawberries and rhubarb in the caramel mixture, then spread evenly across the pan.
4. In a mixing bowl, whisk together flour, baking powder, and salt.
5. In another bowl, cream softened butter with granulated sugar and brown sugar until light and fluffy.
6. Add eggs one at a time, beating after each addition, then stir in vanilla.
7. Alternately add flour mixture and milk to the butter mixture, beginning and ending with flour; mix just until combined.
8. Pour batter over the fruit layer, smoothing the top gently.
9. Bake for 30-35 minutes, or until a toothpick inserted near the center comes out clean.
10. Allow the cake to cool in the pan for 10 minutes, then run a knife around the edge and invert onto a serving plate.

Nutrition per serving

320 kcal	5 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the fruit juices bubble up too quickly, lower the oven temperature by 10°F.
- For extra caramel flavor, sprinkle a pinch of sea salt over the fruit before baking.
- Serve warm with a scoop of vanilla ice cream for a comforting finish.