

Foodnity Recipes

Zesty Lemon Rhubarb Loaf Cake

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 1/3 cup fresh lemon juice
- [ ] 2 tbsp lemon zest
- [ ] ¼ cup buttermilk
- [ ] 1 tsp vanilla extract
- [ ] 1 ½ cups rhubarb, diced

Lemon Glaze

- [ ] 1 cup powdered sugar
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.
2. In a bowl, whisk together flour, baking soda, and salt; set aside.
3. Cream butter and brown sugar until light and fluffy, about 3 minutes.
4. Add eggs one at a time, mixing well after each. Stir in lemon juice, zest, and vanilla.
5. Fold the dry ingredients into the wet mixture alternately with buttermilk, being careful not to overmix.
6. Gently fold in the diced rhubarb, then pour batter into the prepared pan.
7. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs.
8. While the loaf cools, whisk together powdered sugar, lemon juice, and zest to make a glaze.
9. Drizzle the glaze over the warm loaf, let it set for 10 minutes, then slice and serve.

Nutrition per serving

280 kcal	4 g	45 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the rhubarb is very juicy, sprinkle a little extra flour before folding it in.
- For an extra lemon punch, add a teaspoon of lemon extract to the batter.
- The loaf can be frozen; wrap tightly and thaw at room temperature.