

Official Tétrault Rhubarb Cake Recipe

- 2 cups flour
- 1 ½ cups sugar
- 1 tsp baking soda
- ½ tsp salt
- 1 cup buttermilk
- ¼ cup butter

- 1 egg
- 1 tsp vanilla
- 3 cups rhubarb mixed with 1 tbsp flour

Topping

- ¼ cup butter
- 2 tsp cinnamon
- 1 cup brown sugar

Preheat oven to 350°F. Grease a 9" cake pan and set aside. In a medium mixing bowl, combine flour, sugar, baking powder. Add buttermilk, butter, egg, and vanilla. Beat with an electric mixer on low speed until combined, and then on medium for 1 minute.

In a separate mixing bowl, prepare the topping by mixing the butter, cinnamon and brown sugar together. The mixture should become crumbly. Set aside.

Spread rhubarb mixture into the prepared pan. Next, pour the batter into the pan on top of the rhubarb mixture. Sprinkle mixture on top of the cake. Bake for approximately 45 minutes or until a wooden toothpick inserted into the center comes out clean.

Serve warm in a bowl with a healthy dollop of heavy cream.



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