

Rhubarb Sponge Cake

This simple rhubarb sponge cake is ready in no time. Make sure the butter and eggs are at room temperature. The added strawberries add a touch of sweetness. Since we only have low-fat milk, I mix it with a little half-and-half or cream. The cake will last in the fridge for a couple of days. I thought the cake was even better the following day. When I preheat the oven, I place a baking sheet on the rack to catch spills. I just don't like cleaning my oven.

I peel my rhubarb and use the peel to make a syrup. Just put the peel in a pot with water and a little honey, then simmer for 10 minutes, and you will have a great addition to your mocktails. I make one with tonic water, some syrup, and a piece of lemon.

Ingredients:

1 ½ of rhubarb
1 cup of sliced strawberries (optional)
⅓ cup of packed brown sugar
2 TBS water

Dough :

1 cup plus 2 TBS (160g) all-purpose flour
1 ½ tsp. baking powder
½ cup (100g) sugar
7 TBS (100g) butter at room temperature
3 small eggs or 2 large ones
6 ½ TBS whole milk

Soft whipped cream and/or ice cream

Directions:

Preheat the oven to 375°F. Set the rack in the middle of the oven. Generously butter an 11x7x2-inch baking dish. Wash and peel the rhubarb, then cut it into 1-inch slices. Spread the rhubarb in an even layer in the baking dish. Sprinkle the brown sugar and 2 TBS water over the rhubarb.

For the dough, whisk the baking powder and flour together in a bowl. In a separate bowl, beat the sugar and softened butter with an electric mixer for about 3 minutes, until pale and fluffy. Add the eggs one at a time, beating well before each addition. Fold in the flour mixture in 3 additions, adding the milk between each. Spoon the dough over the rhubarb and smooth the top to cover. This took a little effort. I used a spatula.

Bake the cake for about 40 minutes, or until a toothpick inserted in the center comes out clean. Cool and enjoy, warm or cold.

Recipe by Jill Duplex from the cookbook Simple Food
found in Bon Appétit
Adapted and posted by sunnycovechef.com

