

Rhubarb Sheet Cake For A Crowd

This cake is not rich and sweet, it's like a coffee cake you can enjoy any time of the day. It is good for a several days and feeds a crowd. You determine the size of the pieces you want to cut. I served it with vanilla ice cream but prefer it with whipped cream. I used my Kitchen Aid for this recipe.

Ingredients:

The crust:

(220g) Butter at room temperature
1 ¼ cup (200g) powdered sugar
4 eggs at room temperature
a pinch of salt
1 ¾ cup (220g) all-purpose flour
1 tsp. baking powder

The Streusel:

9 TBS (20g) butter
1 ⅓ cup (170g) all-purpose flour
a pinch of salt
1 tsp. vanilla sugar
1 scant cup (150g) sugar

The Rhubarb Filling:

1 ¼ pound rhubarb
¼ cup (30g) sugar
¼ cup (30g) flour

Directions:

Preheat the oven to 350° degrees
Cover a baking sheet with parchment paper.

The Streusel:

Melt the butter and let it cool. I used my KitchenAid to mix the cooled butter, powdered sugar, salt, vanilla, and flour with the hook attachment until the dough turned into streusels. I put the streusels in a bowl and used my hand to make them even and loosen them before I refrigerated them.

The Crust:

Cream the soft butter and powdered sugar for about five minutes until the dough has doubled. Add one egg at a time. Mix the flour with the salt and baking powder and add to the dough. Mix the dough until the flour is incorporated. Spread the dough evenly onto the prepared baking sheet.

Wash and peel the rhubarb. Slice the rhubarb into ¼ inch slices and mix with the flour and sugar. Spread them evenly over the cake. Sprinkle the streusel over the cake and bake for 45 to 50 minutes. Cool the cake before serving .

Guten Appetit!

recipe by from [Sweet &lifestyle.com](http://Sweet&lifestyle.com)
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