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Prevent and Protect
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RHUBARB BUCKLE

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Makes 32 squares

- Vegetable-oil cooking spray, for cake pans
- 1 pound plus 10 ounces rhubarb, trimmed and cut ½-inch thick on the bias
 - 2 cups sugar, divided
 - 2 cups all-purpose flour
 - 1¼ tablespoons baking powder
 - 1 teaspoon coarse salt
 - 1½ sticks unsalted butter, softened
 - 1 teaspoon finely grated lemon zest
 - 3 large eggs
 - 1 teaspoon pure vanilla extract
 - ½ cup sour cream

Crumb Topping:

- 1 cup all-purpose flour
- ¼ cup light-brown sugar
- ¼ teaspoon coarse salt
- ½ stick unsalted butter, melted

Preparation:

- **Cake:** Preheat oven to 350 degrees, with rack in center position. Coat two 9-inch square cake pans with cooking spray, and line with parchment, leaving an overhang on 2 sides. Stir together rhubarb and 1 cup sugar; set aside to macerate.
- Whisk together flour, baking powder, and salt. Beat together butter, remaining cup sugar, and the lemon zest until light and fluffy. Beat in eggs, 1 at a time, then beat in vanilla. Beat in flour mixture in 2 additions, alternating with sour cream, beginning and ending with flour mixture.
- **Crumb Topping:** Stir together flour, brown sugar, and salt. Add melted butter; stir to combine.
- Divide batter between pans. Top with rhubarb mixture, and sprinkle with crumb topping. Bake until golden on top and cooked through, about 1 hour 5 minutes. Let cool completely in pans on wire racks, then lift cakes from pans using parchment.
- Remove parchment. Cakes can be wrapped in plastic wrap and stored at room temperature 1 day. Before serving, cut buckle into 2-inch squares.