

Rhubarb Coffee Cake

1 23-cm springform pan

Cake:

- 113 g butter, softened
- 220 g brown sugar
- 2 eggs, room temperature
- 1 tsp vanilla
- 275 g all-purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- ½ tsp salt
- 240 ml buttermilk*
- 244 g chopped rhubarb (2-3 cm pieces)

Topping:

- 110 g brown sugar
- 35 g chopped hazelnuts (or other nuts)
- 1 T all-purpose flour
- ½ tsp cinnamon
- 2 T butter, melted

Preparation:

Grease 23-cm springform pan; set aside (butter or spray oil)
Preheat oven to **180°C**.

Topping:

In a bowl, combine **brown sugar**, **chopped nuts**, **flour** and **cinnamon**. Using a fork, stir in **butter** until crumbly; set aside.



1. Using a stand or hand mixer with a large bowl, beat **butter** with **brown sugar** until light and fluffy
2. Beat in **eggs**, 1 at a time until incorporated.
3. Beat in **vanilla**
4. In a separate bowl, whisk together **flour**, **baking soda**, **baking powder** and **salt**.
5. Add to butter mixture alternately with **buttermilk**, making 3 addition of **flour mixture** and 2 of buttermilk.
6. Fold in chopped **rhubarb**.
7. Scrape into prepared pan; sprinkle with topping
8. Bake in **180°C** until cake tester inserted in center of cake comes out clean, **about 50- 55 minutes** (check at 50 minutes, and continue baking if not quite done)
9. Let cool in pan on rack for **5 minutes**.
10. Remove side of springform pan.
11. Serve warm or cool

*Buttermilk substitute = 1 C **milk** + 1 T plain **white vinegar**. Mix together and let rest for 10 minutes before using.