

Oma's Rhubarb Cake



This rhubarb cake was always made by my Oma for her grandkids after she picked through her garden. Probably not good for the thighs, but Oma's cooking is always good for the taste buds.

By Food girl

Prep: 30 mins

Cook: 45 mins

Total: 1 hr 15 mins

Servings: 12

Yield: 1 9x13-inch cake



Ingredients

Cake:

- 2 cups all-purpose flour
- 1 ¼ cups white sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 eggs, beaten
- 1 cup sour cream
- 3 cups diced rhubarb

Streusel:

- 1 cup white sugar
- ¼ cup butter, softened
- ¼ cup all-purpose flour
- ¼ teaspoon ground cinnamon, or to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking dish.

Make cake: Stir together flour, sugar, baking soda, and salt in a large bowl. Stir in eggs and sour cream until smooth, then fold in rhubarb. Pour into the prepared dish and spread evenly.

Make streusel: Stir together sugar and butter in a medium bowl until smooth. Stir in flour until mixture is crumbly. Sprinkle mixture on top of cake, then dust lightly with cinnamon.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 45 minutes.

Nutrition Facts

Per Serving: 324 calories; protein 4.4g; carbohydrates 57.7g; fat 9g; cholesterol 49.6mg; sodium 252.5mg.