

RHUBARB UPSIDE DOWN CAKE



PREP TIME

20 Minutes



BAKE TIME

60 Minutes



SERVES

8-10



Ingredients

- 3 tbsp butter, melted
- 2/3 cup granulated sugar
- 1 lb trimmed rhubarb (about 10 stalks)
- 1 1/2 tsp grated orange rind

Cake:

- 1/2 cup butter, softened
- 3/4 cup granulated sugar
- 2 eggs
- 1 tsp vanilla
- 1 1/2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1 tsp baking soda
- 1 tsp grated orange rind
- 1/4 tsp salt
- 1 cup plain yogurt

Steps to Make

1. Preheat oven to 350 F.
2. Grease the sides of a 9-inch springform pan; pour in butter and sprinkle with sugar.
3. Cut rhubarb into 2-inch pieces. Arrange in tight rows in bottom of pan, starting with middle 3 rows and trimming to fit. Chop remaining pieces coarsely; sprinkle on top along with orange zest; set aside.
4. **Cake:** In a large bowl, cream butter with sugar until fluffy. Beat in eggs, one at a time and vanilla. Stir together flour, baking powder, baking soda, orange rind and salt. Stir half of flour mixture into creamed mixture; stir in yogurt and remaining flour mixture. Spread carefully over rhubarb, mounding higher at the edges. Wrap foil around the bottom of the pan and set on a baking sheet (This is to reduce any seeping of juices from the cake).
5. Bake in preheated oven for 1 hour or until cake springs back when lightly touched. Let cool on a rack for 15 minutes.
6. Invert cake onto a serving platter. Serve warm with Rhubarb Sauce.

Rhubarb Sauce: In a saucepan over medium heat, bring 5 cups chopped rhubarb, 1/2 cup granulated sugar and 1/3 cup water to a boil. Reduce heat, stirring constantly and simmer 5 minutes or until tender. Set aside 2 tbsp rhubarb pieces; press remaining rhubarb in a sieve to extract 1 cup juice. Discard pressed rhubarb. Dissolve 1 tbsp cornstarch in 1 tbsp of the juice. Bring cornstarch mixture to a boil in saucepan. Cook over medium heat; whisking constantly for 3 minutes or until slightly thickened. Stir in reserved rhubarb. Cover and refrigerate until serving. (*Sauce can be refrigerated for up to 1 week*). Makes 1 cup sauce.

Dessert

For more delicious recipes visit



www.relishcookingstudio.com