Strawberry Rhubarb Cake

Description

Summary

Yield: 16
Prep Time: 1 hour
Category: Cakes

Ingredients

- 2/3 cup sugar
- 1/3 cup corn starch
- 2 cups chopped rhubarb
- 1 pkg frozen, sliced strawberries, thawed
- 2 tbsps lemon juice
- CAKE:
- 3 cups flour
- 1 cup sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1 cup cold butter, cut up
- 2 eggs
- 1/2 cup buttermilk
- 1 tsp vanilla extract
- TOPPING:
- 3/4 cup sugar
- 1/2 cup flour
- 1/4 cup cold butter, cut up

Instructions

Preheat oven to 350°.

In a sauce pan, combine sugar and cornstarch; stir in rhubarb and strawberries. Bring to boil over medium heat; cook for 2 minutes or until thickened. Remove from hear, stir in lemon juice. Cool.

CAKE:

Combine flour, sugar, baking powder, and baking soda in a large bowl. Cut in butter until mixture resembles coarse crumbs. Beat the eggs,

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buttermilk, and vanilla; stir into crumb mixture just until moistened. Spoon 2/3 of batter into a greased 13x9 inch pan. Spoon cooled filling over batter. top with remaining batter.

TOPPING:

Combine sugar and flour. Cut in butter until mixture resembles course crumbs; sprinkle over batter.

Bake 45 - 50 minutes or until golden brown, cool on wire rack.

Notes