

Norwegian Rhubarb Cake

Serving size:	1 wedge
Yield:	8" round
Total servings:	10-12

Ingredients	Measure
Butter, softened to room temp	5 oz
Granulated sugar	3/4 cup
Eggs	2
Flour	1 1/2 cups
Baking powder	1 1/2 tsp
Whole Milk	1/2 cup
Fresh rhubarb, washed & cut	2 cups
Sugar for sprinkling	1 T

Method

1. Preheat oven to 350°.
2. Spray 8" springform pan with baking spray.
3. Cut rhubarb into 1/2" pieces.
4. Whisk together flour and baking powder.
5. Using flat beater, cream butter and sugar until light and fluffy, about 3 minutes.
6. Mix in eggs one at a time.
7. Mix in flour alternating with milk.
8. Mix just until combined.
9. Pour batter into the springform pan.
10. Arrange rhubarb pieces on batter and press slightly into the batter.
11. Sprinkle with tablespoon of sugar.
12. Bake at 350° for 35-40 minutes, until the center is set and edges pull away from the pan.
13. Allow cake to cool before cutting.

Notes
