

RHUBARB UPSIDE DOWN CAKE

Ingredients

Cake:

1 cup all-purpose flour
1 1/2 tsp ground cardamom
1 tsp baking powder
1/2 tsp table salt
1 cup sugar
2 large eggs
6 Tbsp unsalted butter,
melted and cooled
1/2 cup sour cream
1 tsp grated lemon zest plus
1 Tbsp juice
1 tsp vanilla extract
2 Tbsp red currant jelly

Streusel:

1/2 cup all-purpose flour
1/2 cup sliced almonds
1/4 cup sugar
4 Tbsp unsalted butter, melted
1/4 tsp table salt

Rhubarb:

3/4 cup sugar
1 1/2 tsp cornstarch
1 tsp grated lemon zest
1 lb rhubarb, trimmed and
cut into 1/2-inch pieces
2 Tbsp unsalted butter, melted

Directions

1. Adjust oven rack to lower-middle position and heat oven to 350 degrees. Grease 8-inch square baking pan, line bottom with parchment paper, and grease parchment.
2. Make streusel: stir all ingredients in medium bowl until well combined. Set aside.
3. Prep rhubarb: whisk sugar, cornstarch, and lemon zest together in large bowl. Add rhubarb and stir well to coat. Drizzle with melted butter and stir to incorporate. Transfer rhubarb mixture to prepared pan and (cont. on next page)

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Directions, cont.

press rhubarb pieces into bottom of pan, making sure there are no large gaps (pieces may not fit in single layer).

4. Make the cake: whisk flour, cardamom, baking powder, and salt together in medium bowl; set aside. Whisk sugar and eggs in large bowl until thick and homogeneous, about 45 seconds. Whisk in melted butter until combined. Add sour cream, lemon zest and juice, and vanilla; whisk until combined. Add flour mixture and whisk until just combined.

5. Pour batter into pan and spread evenly over rhubarb mixture. Break up streusel with your hands and sprinkle in even layer over batter.

6. Bake until cake is golden brown and toothpick inserted in center comes out clean, 45 to 50 minutes.

7. Transfer pan to wire rack and let cool for 20 minutes. Run knife around edges of pan to loosen cake, then invert onto serving platter. Let cool for about 10 minutes.

8. Microwave jelly in small bowl until fluid, about 20 seconds. Using pastry brush, gently dab jelly over rhubarb topping. Serve warm or at room temperature.