

Rhubarb Streusel Coffeecake

From the blog For Love of the Table

2 c. all purpose flour
1/2 t. baking powder
1/2 t. baking soda
1 t. salt
1/2 c. unsalted butter, room temperature
1 c. granulated sugar
1 large egg
1 t. vanilla
1 c. plain yogurt (preferably not low-fat or non-fat)
Rhubarb topping (see below)
Streusel (see below)

Preheat an oven to 350°F. Butter and flour a 13x9-inch cake pan.

Whisk the first four ingredients together in a small bowl and set aside.

Cream the butter and sugar until light and fluffy. Beat in the egg; beat in the vanilla. Stir in the dry ingredients in three additions, alternately with the yogurt in two additions.

Spread the batter in the prepared pan and scatter the rhubarb evenly over the batter (drizzle any rhubarb syrup left in the pan over all). Scatter the streusel topping evenly over the cake. Bake until a wooden toothpick inserted in the center of the cake comes out clean, 35 to 40 minutes.

Serves 9 to 12

Rhubarb Topping:

1 lb. rhubarb, trimmed and cut into 1/2-inch pieces (about 3 cups)
1/4 c. sugar

In a large bowl, toss the rhubarb with the sugar. Cover and refrigerate overnight. Drain the rhubarb in a colander set in a sauté pan large enough to hold all of the rhubarb in a single layer. Press on the rhubarb to squeeze as much liquid into the pan as possible. Set the colander of rhubarb aside on a plate.

Bring the juice to a boil over high heat and reduce to a syrup. Remove from the heat and add the rhubarb; toss to coat. Return the pan to high heat and cook without stirring until any remaining liquid exuded by the rhubarb has evaporated. Set aside and cool to room temperature.

Streusel:

3/4 c. all purpose flour
6 T. sugar

3/4 t. cinnamon

3 T. unsalted butter

In a bowl, combine the flour, sugar and cinnamon; rub in the butter until the mixture looks like sand.

<https://www.forloveofthetable.com/2010/06/rhubarb-coffeecake-as-rhubarb-season.html>

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