

Idiot's Kitchen Recipe – Rhubarb Crumble Coffee Cake

Recipe from www.idiotskitchen.com - Adapted from The NY Times & Smitten Kitchen



Ingredients:

For the rhubarb filling:

½ pound rhubarb (2-3 stalks, just under 2 cups when cut up)

¼ cup sugar

2 teaspoons cornstarch

½ teaspoon ground ginger

For the crumble topping:

1/3 cup brown sugar

1/3 cup white granulated sugar (regular sugar)

1 teaspoon cinnamon

½ teaspoon ground ginger

pinch salt

1¾ cups flour

1 stick (½ cup) butter, melted

For the coffee cake:

1/3 cup sour cream

1 egg

1 extra egg yolk

2 teaspoons vanilla extract

1 cup flour

½ cup sugar

½ teaspoon baking soda

½ teaspoon baking powder

¼ teaspoon salt

6 Tablespoons butter, softened

Note: The coffee cake takes 6 Tablespoons of softened butter so set the butter out an hour or so before you begin baking.

Preheat the oven to 325 degrees. Grease or butter an 8x8 inch baking pan.

Slice ½ pound (2-3 stalks) of rhubarb into ½ inch pieces. If your stalks are wide, cut them in half so all of the rhubarb pieces are about the same size. Place the rhubarb in a medium bowl with ¼ cup sugar, 2 teaspoons cornstarch, and ½ teaspoon ground ginger. Toss to coat all the rhubarb and set aside.

For the crumbly topping, in a large bowl combine 1/3 cup brown sugar, 1/3 cup white sugar, 1 teaspoon cinnamon, ½ teaspoon ground ginger, and a pinch of salt. Add 1¾ cups flour and stir to combine. Melt 1 stick of butter in the microwave or in a small pan and pour the butter into the dry ingredients. Mix gently until big crumbles form. Don't over-mix or you'll pulverize the crumbles. Set aside.

For the coffee cake, in a small bowl combine 1/3 cup sour cream with 1 whole egg and 1 extra egg yolk. Add 2 teaspoons vanilla extract and whisk until smooth.

In a large bowl or the bowl of an electric mixer, combine 1 cup flour, ½ cup sugar, ½ teaspoon baking soda, ½ teaspoon baking powder, and ¼ teaspoon salt. Stir to combine. Cut 6 Tablespoons of softened butter into 6 pieces and add it to the flour. Add a spoonful of the sour cream mixture and beat on medium speed just until the flour is moistened and the butter is incorporated. Raise the speed to high and beat for 30 seconds.

Add the remaining sour cream mixture in 2 batches mixing for 20 seconds after each addition to make a smooth batter.

Spoon out ½ cup of the batter and set aside. Pour the rest of the batter in a greased 8x8 inch baking pan and spread it out over the bottom of the pan. Add the rhubarb on top of the batter being sure to scrape all of the sugar and juice out of the bowl.

Dollop the reserved ½ cup of batter over the top of the rhubarb. It doesn't matter if it is gloppy and uneven. Place all of the crumble topping on top.

Bake at 325 degrees for 50-55 minutes or until a toothpick inserted in the center comes out clean. Note: if you insert your toothpick into a piece of rhubarb it might not come out clean even though the cake is done. Be sure your toothpick is clean of batter not rhubarb.

Cool completely in the pan before cutting into squares.

Serves 8.