

R H U B A R B R E C I P E S

The baked Rhubarb delicacies we serve at all Rhubarb Revue performances are extremely popular. They are baked by members of the Tamalpais Valley Improvement Club with T.L.C.

R H U B A R B C R I S P**Ingredients**

1 2/3 cups white sugar
5 tbsp. flour
5 cups sliced strawberries
5 cups diced raw rhubarb
1 1/2 cups flour
1 cup packed brown sugar
1 cup butter
1 cup rolled oats

Directions

- 1) Preheat oven to 375 degrees.
- 2) In a large bowl, mix white sugar, flour, the strawberries and the rhubarb. Add some lemon zest and nutmeg to taste. These two items really do add the zip to your Crisp. Place in a 9x13 inch baking dish.
- 3) For the topping, mix the flour, brown sugar, butter and oats until crumbly. You may want to use a pastry blender for this, but your hands work equally well. Crumble all of this on top of the rhubarb and strawberry mixture.
- 4) Bake approximately one hour in your preheated oven or until crisp and lightly browned. I find it usually takes a few minutes longer. Just keep an eye on it.

S T R A W B E R R Y R H U B A R B B R E A K F A S T C A K E**Ingredients****TOPPING**

2 tbsp. sugar
1/2 tsp. cinnamon

CAKE

4 large eggs
1 1/3 cups sugar
3/4 cup canola or walnut oil
3 cups all-purpose flour
2 tsp. baking soda
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ground mace
1 tsp. salt
4 cups fresh strawberries,
hulled and coarsely
chopped
4 oz. rhubarb in 1/2 inch
crosswise slices

Directions

- 1) Preheat oven to 350 degrees.
- 2) Grease a 9-inch angel food cake pan with a removable bottom.
- 3) To make the topping, stir together the sugar and cinnamon in a small bowl and set aside.
- 4) To make the cake, in a large bowl, using an electric mixer on medium-high speed, beat the eggs and sugar for about a minute.
- 5) Add the oil and beat on high speed until thick and pale, about two minutes.
- 6) In another bowl, stir together the flour, baking soda, baking powder, cinnamon, mace and salt.
- 7) Add the egg mixture and mix on low speed until thoroughly blended, about one minute.
- 8) Add the strawberries and their juice, if any, and the rhubarb. With a rubber spatula, gently fold in until evenly distributed. Do not over mix and take care to not break up the fruit.
- 9) Spoon the batter into the prepared pan and spread evenly.
- 10) Sprinkle the topping over the top evenly.
- 11) Bake until the topping is golden brown, approximately 60-70 minutes.
- 12) Insert a toothpick until it comes out clean.
- 13) Run a knife between the cake and the sides of the pan and lift up the center tube to separate the cake from the pan sides. Place on a wire rack to cool completely.
- 14) Run a knife under the bottom and around the sides of the tube, invert the cake to remove the tube, then put the cake upright on a serving plate.