

Rhubarb-Almond Cake

Bon Appetit, April, 2015



- 1 cup unsalted butter, room temperature, plus more for greasing the pan
- 3/4 cup sugar, plus more for pan
- 1 pound rhubarb, trimmed
- 1 1/4 cups all-purpose flour
- 3/4 cup blanched almonds
- 1 teaspoon baking powder
- 3/4 teaspoon kosher salt
- 1 teaspoon vanilla extract
- 2 large eggs
- 1/4 cup Greek yogurt, full-fat, or sour cream
- 3 tablespoons sugar, for sprinkling on top
- Whipped cream or vanilla ice cream for serving

Per Serving (excluding unknown items): 429 Calories; 29g Fat (58.8% calories from fat); 6g Protein; 39g Carbohydrate; 2g Dietary Fiber; 105mg Cholesterol; 236mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 5 1/2 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 9

NOTE: It might feel like you're beating the batter for a long time, but that's what gives this cake an airy lift. Stay with it! One 11x8" tart pan or a 9"-diameter springform pan is needed. [I used a 9" square springform pan and you'll have at least 9-12 servings.]

1. Preheat oven to 350°. Butter pan and sprinkle with sugar, tapping out excess. Slice about 8-10 stalks to fit inside your preferred pan shape. Don't use extra-large stalks for the decorative top, but do use the redder ones as they're especially attractive on the finished cake. Chop remaining rhubarb into 1/2" pieces. Pulse flour, almonds, baking powder, and salt in a food processor until almonds are finely ground (texture should be sandy).
2. Place butter and sugar in bowl of a stand mixer, preferably. Add vanilla extract. Beat on high speed, until light and fluffy, about 4 minutes. Add eggs, one at a time, beating to blend first egg before adding second. Beat until mixture is pale and fluffy, about 4 minutes. (So a total of 8+ minutes.)
3. Reduce speed to low and gradually add dry ingredients, followed by yogurt. Beat, scraping down the sides of bowl as needed, just to combine (batter will be thick). Fold in chopped rhubarb and scrape batter into prepared pan. Smooth batter and arrange reserved rhubarb over top; sprinkle with remaining 3 tablespoons sugar.
4. Place pan on a large rimmed baking sheet (to catch any rogue juices) and bake, rotating once, until cake is golden brown and rhubarb on top is soft and beginning to brown, 70-80 minutes. Test the internal temp in the center of the pan, toward the end of the baking time and remove when it reaches 205°F. Transfer to a wire rack and let cake cool before removing from pan.
5. Do ahead: Cake can be baked 3 days ahead. Keep tightly wrapped at room temperature. Serve with whipped cream (possibly flavored with almond extract) or vanilla ice cream. Serve with knives to cut through the top rhubarb stalks.