

Rhubarb Upside Down Cake

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Servings: 9

RHUBARB:

3/4 pound rhubarb, trimmed and cut into 1 1/2" pieces on an angle

1 cup sugar

4 tablespoons unsalted butter, plus 6 tbsp. cut into 1/2" cubes and chilled

1 tablespoon fresh lemon juice

2 teaspoons vanilla extract

1/4 teaspoon kosher salt

BISCUIT CAKE:

2 1/2 cups all-purpose flour

1/2 cup sugar

2 teaspoons baking powder

1/4 teaspoon kosher salt

6 tablespoons unsalted butter, chilled, cut in 1/2" cubes

1/2 cup vegetable shortening

1/3 cup milk

2 large eggs

Vanilla ice cream or whipped cream, for serving (optional)

1. Heat oven to 375°. Combine rhubarb, 1 cup sugar, 4 tbsp. butter, lemon juice, vanilla, and salt in a 9" cast-iron skillet over medium heat. Cook, stirring occasionally, until sugar is melted and rhubarb is tender and slightly caramelized, 8-10 minutes.

2. Meanwhile, whisk together remaining sugar and salt, plus flour and baking powder in a bowl. Add remaining butter and the shortening and, using your fingers, rub into flour mixture to form coarse pea-size pieces. Add milk and eggs and stir until a soft, sticky dough forms. Using your hands, lightly flatten pieces of the sticky dough and place on top of the rhubarb. Fill in spaces as needed - it does not have to be completely smooth or covered - just do the best you can. If you want, smooth top with a nonstick spatula.

3. Bake until the crust is golden and cooked through, about 30 minutes. Remove skillet from oven; place a large flat serving platter on top of the skillet and invert very carefully and quickly. If a few pieces of rhubarb stick to the pan, use a spoon to fill in any spaces on the top. Serve warm or at room temperature with ice cream or whipped cream, if you like.

Per Serving (excluding unknown items): 503 Calories; 26g Fat (46.2% calories from fat); 6g Protein; 62g Carbohydrate; 1g Dietary Fiber; 83mg Cholesterol; 237mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 5 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>