



Mom's Rhubarb Cake

READY IN



85 min.

SERVINGS



15

CALORIES



258 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.3 cup brown sugar
- ☐ 0.5 cup butter softened
- ☐ 1 eggs beaten
- ☐ 0.7 cup evaporated milk
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup butter
- ☐ 3 ounce raspberry jell-o® mix flavored
- ☐ 2 pounds rhubarb cut into 1/4 inch slices

- ☐ 15 servings salt
- ☐ 1 cup sugar white divided

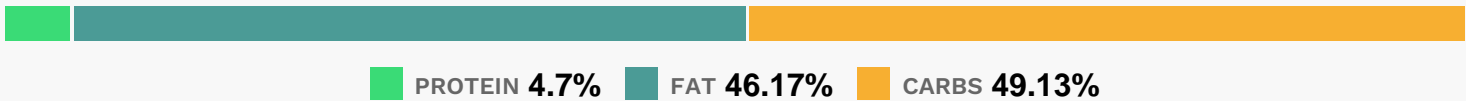
Equipment

- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ baking pan

Directions

- ☐ Combine 2 cups flour, brown sugar, baking powder, and salt in a bowl. With a pastry blender, cut in the margarine until the mixture resembles coarse crumbs. Stir in the evaporated milk and beaten egg.
- ☐ Press the dough into the bottom and partly up the sides of a 9x13-inch baking dish. For a thicker crust, press the dough into the bottom of the pan only.
- ☐ Preheat an oven to 350 degrees F (175 degrees C).
- ☐ Mix the rhubarb, gelatin mix, and 1/2 cup of white sugar.
- ☐ Spread the fruit over the dough.
- ☐ Combine the remaining 1/2 cup white sugar, 1 cup of flour, and softened butter in a bowl.
- ☐ Cut in the butter until the mixture resembles coarse crumbs. Top the rhubarb with the streusel mixture.
- ☐ Bake in the preheated oven until the topping is golden brown and the filling is bubbly, about 45 minutes.

Nutrition Facts



Properties

Glycemic Index:20.01, Glycemic Load:14.33, Inflammation Score:-4, Nutrition Score:5.5160869087862%

Flavonoids

Catechin: 1.31mg, Catechin: 1.31mg, Catechin: 1.31mg, Catechin: 1.31mg Epicatechin: 0.31mg, Epicatechin: 0.31mg, Epicatechin: 0.31mg, Epicatechin: 0.31mg Epicatechin 3–gallate: 0.36mg, Epicatechin 3–gallate: 0.36mg, Epicatechin 3–gallate: 0.36mg, Epicatechin 3–gallate: 0.36mg

Nutrients (% of daily need)

Calories: 258.3kcal (12.91%), Fat: 13.6g (20.92%), Saturated Fat: 5.8g (36.27%), Carbohydrates: 32.55g (10.85%), Net Carbohydrates: 31.24g (11.36%), Sugar: 23.57g (26.19%), Cholesterol: 30.43mg (10.14%), Sodium: 444.8mg (19.34%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.12g (6.23%), Vitamin K: 18.35µg (17.48%), Calcium: 138.7mg (13.87%), Vitamin A: 564.05IU (11.28%), Manganese: 0.18mg (9.05%), Phosphorus: 75.24mg (7.52%), Selenium: 5.23µg (7.47%), Vitamin B2: 0.12mg (6.96%), Potassium: 231.81mg (6.62%), Vitamin C: 5.07mg (6.14%), Vitamin B1: 0.09mg (5.68%), Folate: 22.27µg (5.57%), Fiber: 1.32g (5.26%), Vitamin E: 0.63mg (4.18%), Iron: 0.72mg (4.02%), Vitamin B3: 0.71mg (3.53%), Magnesium: 13.17mg (3.29%), Vitamin B5: 0.22mg (2.25%), Copper: 0.04mg (1.91%), Zinc: 0.25mg (1.69%), Vitamin B6: 0.03mg (1.56%), Vitamin B12: 0.06µg (1.07%)