



Oma's Rhubarb Cake



Vegetarian



Popular

READY IN



75 min.

SERVINGS



15

CALORIES



130 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.3 cup butter softened
- ☐ 2 eggs beaten
- ☐ 0.3 cup flour all-purpose
- ☐ 3 cups rhubarb diced
- ☐ 0.5 teaspoon salt
- ☐ 1 cup heavy whipping cream sour
- ☐ 1 cup sugar white

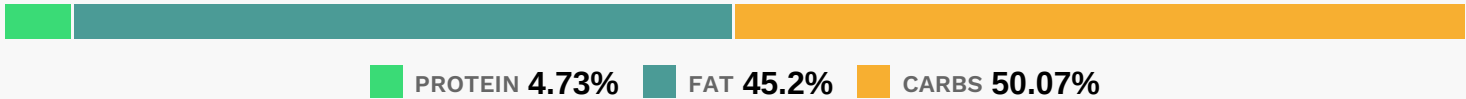
Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan
- ☐ toothpicks

Directions

- ☐ Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking dish.
- ☐ In a large bowl, stir together 1 1/4 cups sugar, baking soda, salt and 2 cups flour. Stir in the eggs and sour cream until smooth, then fold in the rhubarb.
- ☐ Pour into the prepared dish and spread evenly. In a smaller bowl, stir together the remaining 1 cup sugar and butter until smooth. Stir in 1/4 cup flour until the mixture is crumbly.
- ☐ Sprinkle the mixture on top of the cake then dust lightly with cinnamon.
- ☐ Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 45 minutes.

Nutrition Facts



Properties

Glycemic Index:13.87, Glycemic Load:10.55, Inflammation Score:-2, Nutrition Score:2.4534782404485%

Flavonoids

Catechin: 0.53mg, Catechin: 0.53mg, Catechin: 0.53mg, Catechin: 0.53mg Epicatechin: 0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg, Epicatechin: 0.12mg Epicatechin 3-gallate: 0.15mg, Epicatechin 3-gallate: 0.15mg, Epicatechin 3-gallate: 0.15mg, Epicatechin 3-gallate: 0.15mg

Nutrients (% of daily need)

Calories: 129.92kcal (6.5%), Fat: 6.71g (10.33%), Saturated Fat: 3.69g (23.08%), Carbohydrates: 16.73g (5.58%), Net Carbohydrates: 16.24g (5.9%), Sugar: 14.13g (15.7%), Cholesterol: 39mg (13%), Sodium: 189.04mg (8.22%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.58g (3.16%), Vitamin K: 7.67µg (7.3%), Selenium: 3.46µg (4.95%), Vitamin A: 246.64IU (4.93%), Vitamin B2: 0.07mg (4.35%), Calcium: 41.16mg (4.12%), Manganese: 0.07mg (3.3%), Phosphorus: 29.84mg (2.98%), Potassium: 100.95mg (2.88%), Vitamin C: 2.09mg (2.53%), Folate: 9.31µg (2.33%),

Fiber: 0.5g (1.98%), Vitamin E: 0.27mg (1.83%), Vitamin B1: 0.03mg (1.79%), Vitamin B5: 0.18mg (1.75%), Iron: 0.27mg (1.51%), Vitamin B12: 0.09µg (1.51%), Magnesium: 5.7mg (1.43%), Vitamin B6: 0.02mg (1.16%), Zinc: 0.17mg (1.13%), Vitamin B3: 0.22mg (1.08%)