

Rhubarb Cake I



Vegetarian



Popular

Image not found or type unknown

READY IN

ready

45 min.

Image not found or type unknown

SERVINGS

servings

15

Image not found or type unknown

CALORIES

calories

181 kcal

Image not found or type unknown

DESSERT

Ingredients



1 teaspoon baking soda



1 cup brown sugar packed



0.3 cup butter



1 cup buttermilk



1 eggs



1 tablespoon flour all-purpose



2 teaspoons ground cinnamon



2 cups rhubarb chopped

- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 cups sugar white

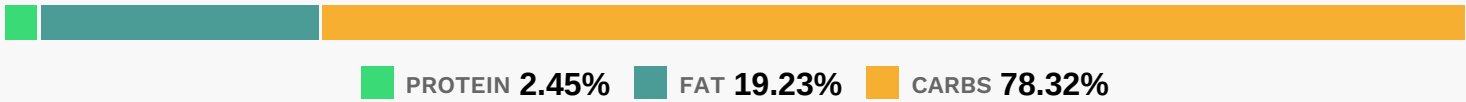
Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan

Directions

- ☐ In a large bowl, cream together butter or margarine and sugar. Beat in egg and vanilla.
- ☐ In another bowl, sift together 2 cups flour, soda, and salt.
- ☐ Add sifted ingredients alternately with buttermilk to creamed mixture.
- ☐ Toss rhubarb with 1 tablespoon flour, and stir into batter. Spoon batter into buttered 9 x 13 inch pan, and smooth the surface.
- ☐ Blend together 1/4 cup butter or margarine, cinnamon, and brown sugar; sprinkle evenly over batter.
- ☐ Bake at 350 degrees F (175 degrees C) for 45 minutes.

Nutrition Facts



Properties

Glycemic Index:16.27, Glycemic Load:14.54, Inflammation Score:-1, Nutrition Score:2.0547826160555%

Flavonoids

Catechin: 0.35mg, Catechin: 0.35mg, Catechin: 0.35mg, Catechin: 0.35mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epicatechin 3-gallate: 0.1mg, Epicatechin 3-gallate: 0.1mg, Epicatechin 3-gallate: 0.1mg, Epicatechin 3-gallate: 0.1mg

Nutrients (% of daily need)

Calories: 180.64kcal (9.03%), Fat: 3.98g (6.13%), Saturated Fat: 2.35g (14.69%), Carbohydrates: 36.48g (12.16%), Net Carbohydrates: 36.03g (13.1%), Sugar: 35.2g (39.11%), Cholesterol: 20.81mg (6.94%), Sodium: 162.03mg

(7.04%), Alcohol: 0.09g (100%), Alcohol %: 0.15% (100%), Protein: 1.14g (2.28%), Calcium: 50.11mg (5.01%), Vitamin K: 5.17µg (4.93%), Manganese: 0.09mg (4.71%), Vitamin B2: 0.05mg (3.16%), Selenium: 2.18µg (3.12%), Vitamin A: 154.16IU (3.08%), Potassium: 95.4mg (2.73%), Phosphorus: 23.91mg (2.39%), Fiber: 0.45g (1.79%), Vitamin D: 0.27µg (1.78%), Vitamin B12: 0.11µg (1.77%), Vitamin C: 1.31mg (1.59%), Vitamin B5: 0.15mg (1.46%), Magnesium: 5.6mg (1.4%), Iron: 0.25mg (1.4%), Vitamin E: 0.18mg (1.2%), Folate: 4.51µg (1.13%), Vitamin B1: 0.02mg (1.08%), Vitamin B6: 0.02mg (1.07%)