



WHATSheATE



# Rhubarb-Sour Cream Snack Cake with Walnut Streusel



Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



333 kcal

DESSERT

## Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1.5 cups brown sugar packed
- ☐ 2 tablespoons butter chilled cut into small pieces
- ☐ 5 tablespoons butter softened
- ☐ 2 large eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 6.8 ounces flour all-purpose

- ☐ 0.5 teaspoon ground cinnamon
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 teaspoon orange rind grated
- ☐ 1 pound rhubarb finely chopped
- ☐ 0.5 teaspoon salt
- ☐ 1 cup heavy whipping cream fat-free sour
- ☐ 0.3 cup sugar
- ☐ 2 teaspoons vanilla extract
- ☐ 0.3 cup walnuts chopped
- ☐ 4.8 ounces flour whole wheat

## Equipment

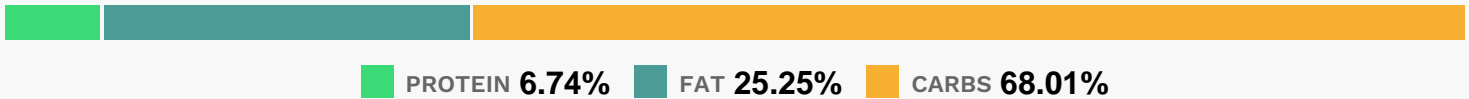
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ blender
- ☐ baking pan
- ☐ measuring cup

## Directions

- ☐ Preheat oven to 37
- ☐ To prepare cake, combine rhubarb and 2 tablespoons flour in a medium bowl; toss well to coat.
- ☐ Place brown sugar and 5 tablespoons butter in a large bowl; beat with a mixer at medium speed until light and fluffy.
- ☐ Add eggs, 1 at a time, beating well after each addition.
- ☐ Add sour cream, rind, and vanilla; beat until well combined.

- ☐ Lightly spoon 1 1/2 cups all-purpose flour and whole wheat flour into dry measuring cups; level with a knife.
- ☐ Combine flours, baking soda, 1 teaspoon cinnamon, and salt, stirring with a whisk. Gradually add flour mixture to butter mixture, beating at low speed just until combined. Fold in rhubarb mixture.
- ☐ Spread batter into a 9-inch square baking pan coated with cooking spray.
- ☐ To prepare streusel, combine turbinado sugar and 1/2 teaspoon cinnamon in a small bowl.
- ☐ Cut in 2 tablespoons butter with a pastry blender or 2 forks until mixture is crumbly; stir in nuts.
- ☐ Sprinkle streusel evenly over batter.
- ☐ Bake at 375 for 50 minutes or until a wooden pick inserted in the center comes out clean.

## Nutrition Facts



## Properties

Glycemic Index:24.42, Glycemic Load:9.67, Inflammation Score:-4, Nutrition Score:9.4865217364353%

## Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Catechin: 0.82mg, Catechin: 0.82mg, Catechin: 0.82mg, Catechin: 0.82mg Epicatechin: 0.19mg, Epicatechin: 0.19mg, Epicatechin: 0.19mg, Epicatechin: 0.19mg Epicatechin 3-gallate: 0.23mg, Epicatechin 3-gallate: 0.23mg, Epicatechin 3-gallate: 0.23mg, Epicatechin 3-gallate: 0.23mg

## Nutrients (% of daily need)

Calories: 333.11kcal (16.66%), Fat: 9.53g (14.67%), Saturated Fat: 4.7g (29.4%), Carbohydrates: 57.77g (19.26%), Net Carbohydrates: 55.11g (20.04%), Sugar: 31.58g (35.09%), Cholesterol: 50.28mg (16.76%), Sodium: 289.51mg (12.59%), Alcohol: 0.23g (100%), Alcohol %: 0.21% (100%), Protein: 5.73g (11.46%), Manganese: 0.8mg (39.91%), Selenium: 17.3µg (24.71%), Vitamin B1: 0.22mg (14.6%), Folate: 48.05µg (12.01%), Vitamin K: 12.08µg (11.51%), Vitamin B2: 0.19mg (11.12%), Phosphorus: 110.4mg (11.04%), Fiber: 2.66g (10.64%), Calcium: 98.11mg (9.81%), Iron: 1.74mg (9.65%), Vitamin B3: 1.77mg (8.87%), Magnesium: 33.45mg (8.36%), Potassium: 257.15mg (7.35%), Copper: 0.14mg (7.07%), Vitamin A: 339.45IU (6.79%), Vitamin B6: 0.11mg (5.29%), Zinc: 0.75mg (5.01%), Vitamin C: 3.29mg (3.99%), Vitamin B5: 0.36mg (3.64%), Vitamin E: 0.49mg (3.28%), Vitamin B12: 0.15µg (2.43%), Vitamin D: 0.17µg (1.11%)