



Strawberry Rhubarb Coffee Cake

READY IN



85 min.

SERVINGS



12

CALORIES



151 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.3 cup butter cold
- ☐ 1 cup buttermilk
- ☐ 0.3 cup cornstarch
- ☐ 2 eggs
- ☐ 0.5 cup flour all-purpose
- ☐ 2 tablespoons juice of lemon
- ☐ 2 cups rhubarb chopped

- ☐ 10 ounce strawberries frozen thawed sliced
- ☐ 0.8 cup sugar
- ☐ 1 teaspoon vanilla extract

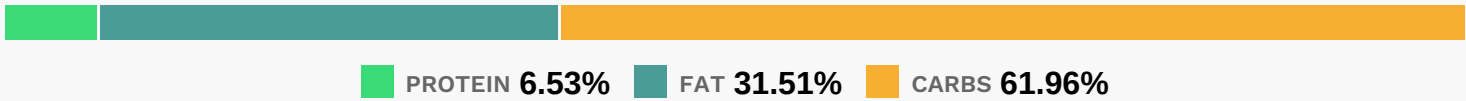
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack

Directions

- ☐ Combine sugar and cornstarch in a large saucepan; stir in rhubarb and strawberries and bring to a simmer over medium heat. Cook until thickened, about two minutes.
- ☐ Remove from heat, stir in lemon juice, and let cool.
- ☐ Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch pan.
- ☐ Combine 3 cups flour, 1 cup sugar, baking powder, and baking soda in a large bowl.
- ☐ Cut in butter until mixture resembles coarse crumbs. Beat together eggs, buttermilk, and vanilla in a separate bowl. Stir egg mixture into flour until just moistened. Spoon two-thirds of the batter into prepared pan; evenly spread on the cooled filling, then cover with remaining batter.
- ☐ In a small bowl, combine 3/4 cup sugar and 1/2 cup flour, and cut in butter until the mixture resembles coarse crumbs; sprinkle crumb topping over the batter.
- ☐ Bake in preheated oven until topping is golden brown and a tester inserted in the center comes out clean, 45 to 50 minutes. Cool on a wire rack.

Nutrition Facts



Properties

Glycemic Index:26.76, Glycemic Load:12.6, Inflammation Score:-3, Nutrition Score:4.7308695679126%

Flavonoids

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Nutrients (% of daily need)

Calories: 151.04kcal (7.55%), Fat: 5.38g (8.27%), Saturated Fat: 1.42g (8.89%), Carbohydrates: 23.79g (7.93%), Net Carbohydrates: 22.77g (8.28%), Sugar: 14.98g (16.64%), Cholesterol: 29.48mg (9.83%), Sodium: 204.2mg (8.88%), Alcohol: 0.11g (100%), Alcohol %: 0.14% (100%), Protein: 2.51g (5.01%), Vitamin C: 16.49mg (19.99%), Manganese: 0.17mg (8.65%), Selenium: 5.25µg (7.51%), Calcium: 70.54mg (7.05%), Vitamin B2: 0.11mg (6.46%), Vitamin K: 6.57µg (6.26%), Phosphorus: 54.73mg (5.47%), Folate: 21.62µg (5.4%), Vitamin A: 265.49IU (5.31%), Vitamin B1: 0.06mg (4.27%), Potassium: 142.88mg (4.08%), Fiber: 1.02g (4.08%), Iron: 0.58mg (3.22%), Vitamin D: 0.41µg (2.71%), Vitamin B12: 0.16µg (2.7%), Vitamin B5: 0.27mg (2.65%), Magnesium: 10.07mg (2.52%), Vitamin E: 0.37mg (2.45%), Vitamin B3: 0.49mg (2.44%), Vitamin B6: 0.04mg (1.98%), Copper: 0.04mg (1.84%), Zinc: 0.27mg (1.77%)