

Streusel Rhubarb Dessert

 Vegetarian

READY IN



75 min.

SERVINGS



12

CALORIES



136 kcal

DESSERT

Ingredients

- 0.3 cup butter cold
- 0.3 cup powdered sugar
- 2 eggs lightly beaten
- 0.8 cup flour all-purpose
- 0.3 teaspoon ground cinnamon
- 3 cups rhubarb fresh chopped
- 0.5 teaspoon salt
- 0.5 cup sugar

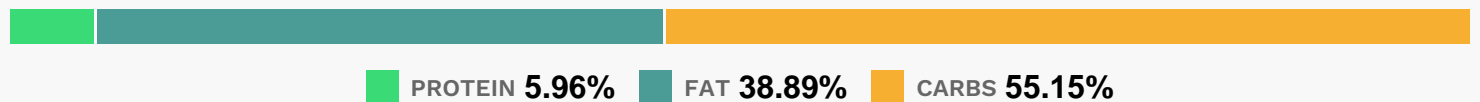
Equipment

- bowl
- oven
- wire rack
- baking pan

Directions

- In a bowl, combine flour and confectioners' sugar.
- Cut in butter until crumbly. Press into a greased 9-in. square baking dish.
- Bake at 350° for 15–18 minutes or until brown around the edges.
- Meanwhile, in a large bowl, combine the sugar, flour and salt.
- Add eggs; mix well. Fold in the rhubarb.
- Pour over crust. For topping, combine the flour, sugar and cinnamon in a small bowl; cut in butter until crumbly.
- Sprinkle over filling.
- Bake at 350° for 45–50 minutes or until rhubarb is bubbly. Cool on a wire rack.

Nutrition Facts



Properties

Glycemic Index:17.76, Glycemic Load:10.24, Inflammation Score:-2, Nutrition Score:3.2565217329108%

Flavonoids

Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg, Catechin: 0.66mg Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg, Epicatechin: 0.16mg Epicatechin 3–gallate: 0.18mg, Epicatechin 3–gallate: 0.18mg, Epicatechin 3–gallate: 0.18mg, Epicatechin 3–gallate: 0.18mg

Nutrients (% of daily need)

Calories: 135.69kcal (6.78%), Fat: 5.98g (9.19%), Saturated Fat: 3.5g (21.87%), Carbohydrates: 19.06g (6.35%), Net Carbohydrates: 18.28g (6.65%), Sugar: 11.97g (13.29%), Cholesterol: 40.84mg (13.61%), Sodium: 149.38mg (6.49%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.06g (4.12%), Vitamin K: 9.44µg (8.99%), Selenium: 5.37µg (7.67%), Manganese: 0.12mg (6.16%), Vitamin B2: 0.09mg (5.04%), Folate: 20.07µg (5.02%), Vitamin B1: 0.07mg (4.71%), Vitamin A: 228.41IU (4.57%), Calcium: 33.62mg (3.36%), Iron: 0.57mg (3.16%), Fiber: 0.78g (3.13%), Potassium: 108.27mg (3.09%), Vitamin C: 2.44mg (2.96%), Phosphorus: 28.77mg (2.88%), Vitamin B3: 0.56mg (2.81%), Vitamin E: 0.31mg (2.08%), Vitamin B5: 0.18mg (1.8%), Magnesium: 6.41mg (1.6%), Vitamin B12: 0.08µg (1.27%), Zinc: 0.19mg (1.25%), Copper: 0.02mg (1.2%), Vitamin B6: 0.02mg (1.17%)