



Strawberry Rhubarb Coffee Cake

Ingredients

For the Filling:

- 3 cups rhubarb
- 2 pints strawberries
- 2 tbsp. lemon juice
- 1 cup sugar
- 1/3 cup cornstarch

For the Cake:

- 3 cups all-purpose flour
- 1 cup sugar
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 cup butter
- 1 1/2 cups buttermilk
- 2 eggs
- 1 tsp. vanilla extract

For the Crumble Topping:

- 1/4 cup butter
- 3/4 cup sugar
- 3/4 cup all-purpose flour

Directions

1. Preheat the oven to 350 degrees.
2. In a large saucepan combine the rhubarb, strawberries, and lemon juice. Cook over medium heat until the rhubarb becomes soft. Combine the sugar and cornstarch in a separate bowl and then stir into the rhubarb mix. Bring to a boil, stirring constantly. Remove from heat.
3. In a large bowl, combine flour, sugar, baking powder, baking soda, and salt. Mix in the butter until the mix resembles coarse crumbs.
4. In a separate bowl, beat together buttermilk, eggs, and vanilla extract. Stir in the crumb mixture until smooth.
5. Pipe half of the batter into lined muffin molds. Carefully spread or pipe the rhubarb filling over the batter. Take the remaining batter and cover the top of the rhubarb filling.
6. For the crumble topping: melt the butter then stir in the sugar and flour until the mix is crumbly. Sprinkle over the top of the coffee cake.
7. Bake in the middle of the oven for approximately 15-18 minutes or until golden brown.

Enjoy!