

STRAWBERRY RHUBARB COFFEE CAKE



FILLING INGREDIENTS

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

CAKE INGREDIENTS

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

CRUMBLE TOPPING

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

- Preheat the oven to 350 degrees.
- 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.
- In a large bowl, combine flour, sugar, baking powder, baking soda, and salt. Mix in the butter until the mix resembles coarse crumbs.
- In a separate bowl, beat together buttermilk, eggs, and vanilla extract. Stir in the crumb mixture until smooth.
- Spread half of the batter into a bread pan. Carefully layer the rhubarb filling over the batter. Take the remaining batter and cover the top of the rhubarb filling.
- 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.
- Bake in the middle of the oven for approximately 15-18 minutes or until golden brown.

Enjoy!