



Rhubarb Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

for the dough: - 300g flour - 1 pk baking powder - 150g quark (curd cheese) - 6 tbs milk
- 6 tbs vegetable oil - 75g sugar - 1 pk vanilla sugar - a pinch of salt for the "filling": -
1kg Rhubarb for the crumbles: - 80g butter - 80g sugar - 100g flour

Instructions

This recipe is a mixture between two different ones I found in cookbooks. The original recipe for the Rhubarb Cake is with meringue on top. But I don't like that very much. So I added crumbles instead. In the recipe it also says that you put the dough on a baking tray. I used a normal form instead. I guess it will taste anyways. (I have not tried it yet. It's for my parents who come to visit tonight). 1. Mix the ingredients for the dough in a bowl and knead it with your hands or a machine for about 2 minutes until it's nice dough. Maybe you have to add some more milk to make it smooth. 2. Roll the dough out on a baking tray or in a baking form (about 1/2 cm thick I'd say). 3. Wash and DON'T peel the rhubarb. Cut it in pieces and put them on the dough. 4. Mix the ingredients for the crumbles in the bowl, again knead them until you have crumbles. Put them on top of the rhubarb. 5. Preheat the Oven on 200°C and bake the cake for 25 to 30 minutes. 6. Enjoy!