

Rhubarb Coffee Cake with Crunchy Maple Oatmeal Topping

Topping:

½ cup large flake rolled oats
¼ cup maple sugar (or lightly packed brown sugar)
¼ cup hulled hempseeds (or chopped walnuts)
2 tbsp whole wheat flour (or all purpose or whole spelt flour)
2 tbsp maple syrup
1 tsp cinnamon
¼ cup cold butter

Cake:

1 cup maple sugar (or packed brown sugar)
½ cup butter, softened
1 egg
1 cup sour cream or yogurt
2 tsp maple syrup
2 cups whole wheat flour (or all purpose or whole spelt flour)
1 tsp baking soda
½ tsp salt
2-1/2 cups chopped rhubarb
icing sugar



Local Ingredients:

Butter
Eggs
Hempseeds
Maple Sugar
Maple Syrup
Rhubarb
Whole Wheat Flour



Preheat oven to 350 F.

Topping: This will be the topping, once the pan is inverted!

In a bowl, combine oats, maple sugar, hempseeds, flour, maple syrup and cinnamon. Cut in cold butter until crumbly. Evenly press onto bottom of well greased 9-inch (23 cm) Bundt pan.

Cake: In large bowl, cream together maple sugar and butter. Mix in egg, sour cream and maple syrup. In a small bowl, combine flour, baking soda and salt. Stir into butter mixture until just combined. Stir in rhubarb, being careful not to over mix. Drop evenly over topping in pan. Bake in 350 F oven for 45 minutes or until inserted toothpick comes out clean.

Let cool. Run a knife around the outside edge of the cake to invert onto cake platter. Dust with icing sugar.

A delicious moist cake to celebrate the spring rhubarb harvest.

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