

The DISH



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Ever since I moved to the farm I have never had my own rhubarb patch. I thought about planting one since I have an asparagus patch and a large garden. Instead, I got some from my mom and mother-in-law which has worked because I don't like to make a lot of things with it. It's not that I don't like it, but that means I'll just eat it. This year, my oldest daughter graduated college, moved back to the area, got a nursing job at Windom Area Health and now has a rhubarb patch at her place! So I'm still rhubarb patch-free! Ha, ha! Here are a few recipes for you to try if you have access to some rhubarb. Pucker up!

Big Crumb Coffeecake with Rhubarb

RHUBARB FILLING:

½ lb. rhubarb, trimmed
¼ cup sugar
2 tsp. cornstarch
½ tsp. ground ginger

CRUMBS:

⅓ cup dark brown sugar
⅓ cup granulated sugar
1 tsp. ground cinnamon
½ tsp. ground ginger
⅛ tsp. salt
½ cup butter, melted
1¾ cups all-purpose flour

CAKE:

⅓ cup sour cream
1 large egg
1 large egg yolk
2 tsp. vanilla extract
1 cup flour
½ cup sugar
½ tsp. baking soda
½ tsp. baking powder
¼ tsp. salt
6 Tbsp. softened butter, cut into 8 pieces

Preheat oven to 325 degrees. Grease an 8-inch square baking pan. For filling, slice rhubarb half-inch thick and toss with sugar, cornstarch and ginger. Set aside.

To make crumbs in a large bowl, whisk sugars, spices and salt into melted butter until smooth. Then, add flour with a spatula or wooden spoon. It will look and feel like a solid dough. Leave it pressed together in the bottom of the bowl and set aside.

To prepare cake, in a small bowl, stir together sour cream, egg, egg yolk and vanilla. Using a mixer fitted with paddle attachment, mix together flour, sugar, baking soda, baking powder and salt. Add butter and a spoonful of sour cream mixture and mix on medium speed until flour is moistened. Increase speed and beat for 30 seconds. Add remaining sour cream mixture in two batches, beating for 20 sec-

onds after each addition, and scraping down the sides of bowl with a spatula. Scoop out about half cup batter and set aside.

Scrape remaining batter into prepared pan. Spoon rhubarb over batter. Dollop set-aside batter over rhubarb; it does not have to be even.

Using your fingers, break topping mixture into big crumbs, about half to three-quarters inch in size. They do not have to be uniform, but make sure most are around that size. Sprinkle over cake. Bake cake until a toothpick inserted into center comes out clean of batter (it might be moist from rhubarb), 45 to 55 minutes. Cool completely before serving.

Streusel Rhubarb Bread

1½ cups packed brown sugar
½ cup canola oil
1 egg
1 cup buttermilk
1 tsp. vanilla extract
2½ cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1½ cups chopped fresh or sliced frozen rhubarb
½ cup chopped walnuts or pecans
TOPPING:
½ cup sugar
¼ tsp. ground cinnamon
1 Tbsp. cold butter

In a large bowl, combine brown sugar and oil. Beat in egg. Beat in buttermilk and vanilla. Combine the flour, baking soda and salt; stir into brown sugar mixture just until combined. Fold in rhubarb and nuts. Pour into two greased 8-by-4-inch loaf pans.

For topping, in a small bowl, combine the sugar, cinnamon and butter until crumbly; sprinkle over batter.

Bake at 350 degrees for 60-65 minutes or until a toothpick inserted in the center comes out clean. Cool for 10

minutes before removing from pans to wire racks. Cut with a serrated knife.

Strawberry Rhubarb Cheesecake Bars

½ cup butter, softened
¼ cup light brown sugar, packed
1 tsp. vanilla extract, divided
1 cup all-purpose flour
½ tsp. salt
8 oz. pkg. cream cheese, softened
½ cup granulated sugar, divided
1 egg
1½ cups fresh rhubarb, diced
1 cup fresh strawberries, hulled and diced
1 tsp. cornstarch
¼ tsp. ground cinnamon
1 Tbsp. lemon juice
FOR STREUSEL TOPPING
½ cup all-purpose flour
6 Tbsp. light brown sugar, packed
6 Tbsp. quick cooking oats
¼ tsp. salt
¼ cup butter, cold and diced

Preheat oven to 350 degrees. Spray an 8-inch square baking pan with non-stick spray. Line the bottom and all sides of the pan with parchment paper.

CRUST: In the bowl of an electric mixer fitted with the paddle attachment, combine butter and brown sugar until creamy. Mix in ½ tsp. vanilla. In a small mixing bowl, whisk the flour and salt together. With the mixer on low speed, slowly add the flour mixture to the butter mixture and mix until combined. Press the dough evenly into the prepared baking pan. Bake for 12 minutes or until lightly browned. Set aside to cool.

CREAM CHEESE FILLING: With electric mixer with paddle attachment, combine cream cheese and ¼ cup granulated sugar together until smooth. Add the egg and ½ tsp. vanilla and mix until combined. Pour over the partially-baked crust and spread evenly.

FRUIT TOPPING: In a medium bowl, stir together rhubarb, strawberries, ¼ cup granulated sugar, cornstarch, cinnamon and lemon juice. Sprinkle evenly over cream cheese filling.

STREUSEL TOPPING: In a medium bowl, combine flour, brown sugar, oats and salt. Cut in the cold butter with a pastry blender until you have a pea-sized crumb-like mixture. Sprinkle topping over the fruit mixture. Bake again for 40-45 minutes or until filling is set. Cool completely on a wire rack. Cut into squares before serving.