

The DISH



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Now, even though summer is my favorite season, I have to say spring isn't terrible. The snow did melt, so that's a huge positive in my book. It's funny how 50 degrees in February is so different from 50 degrees in May. But spring does bring some of my favorites back to life, including asparagus (which I featured last week) and rhubarb. I'm lucky to have several family members who have some rhubarb, so, for now, I haven't worried about planting my own. But one of these days, when I get a little extra time, I'll pull up some of those tart stalks and make it into something sweet. It's just the "spring" thing to do!

Baked Sticky Rhubarb Pudding

3 cups rhubarb, diced
1 cup all-purpose flour
2/3 cup granulated sugar
1/3 cup milk
2/3 cup butter, melted and slightly cooled
1 tsp. baking powder
1/4 tsp. salt
1/2 tsp. vanilla extract
1 cup powdered sugar
1 Tbsp. cornstarch
1 cup water

Preheat oven to 350 degrees. Grease a 9-inch square pan. Pour chopped rhubarb in the bottom.

In a bowl, combine flour, granulated sugar, milk, melted butter, baking powder, salt and vanilla extract. Stir until smooth. Pour over rhubarb and spread evenly.

In another bowl, combine powdered sugar and cornstarch. Scoop mixture evenly over top of rhubarb and batter mixture. Pour water over top. Bake for 1 hour. Remove from oven, cool and serve.

Top with whipped cream or ice cream. Refrigerate leftovers.

Rhubarb Cheesecake

1 cup all-purpose flour
1/4 cup white sugar
1/2 cup butter
3 cups chopped rhubarb
1/2 cup white sugar
1 Tbsp. all-purpose flour
2 (8 oz.) pkgs. cream cheese
1/2 cup white sugar
2 eggs
1 cup sour cream
2 Tbsp. white sugar
1 tsp. vanilla extract

Preheat oven to 375 degrees.

In a medium bowl, combine 1 cup flour, 1/4 cup sugar and 1/2 cup butter. Mix until crumbly and pat into the bottom of a 9-inch springform pan.

In a medium bowl, toss together the chopped rhubarb, 1/2 cup sugar and 1 Tbsp. flour. Pour onto crust. Bake in preheated oven for 15 minutes. Remove from oven and set aside. Reduce oven temperature to 350 degrees.

In a large bowl, beat the cream cheese and 1/2 cup sugar until creamy. Beat in the eggs one at a time. Pour over hot rhubarb in the pan.

Bake in the preheated oven for 30 minutes or until filling is set. Cover with sour cream topping while still

hot.

SOUR CREAM TOPPING: In a small bowl, combine 1 cup sour cream, 2 Tbsp. sugar and 1 tsp. vanilla. Mix well and spread on top of cake.

Rhubarb Yogurt Cake

5 stalks fresh rhubarb, finely chopped
1 1/2 cups granulated sugar, divided
2 eggs
1 cup plain Greek yogurt
1/3 cup grapeseed or canola oil
2 cups all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/8 tsp. salt
1 tsp. pure vanilla extract
2 Tbsp. rum

Preheat the oven to 350 degrees. Spray an 8-inch baking dish with nonstick cooking spray.

Combine the rhubarb and 1/2 cup sugar in a small saucepan. Let sit 15 minutes on the counter; the sugar will draw some of the liquid out of the rhubarb, creating a syrup. Put the pan on the stove over medium-high heat and bring to a boil. Turn down the heat and simmer the sugared rhubarb about 5 minutes. Remove the pan from the heat.

In a large bowl, whisk together the eggs, remaining 1 cup sugar, yogurt and oil. Add the flour, baking powder, baking soda and salt, stirring to combine. Add the vanilla extract and rum and whisk just until the mixture is smooth.

Pour the batter into the prepared pan. Lift the chopped rhubarb out of the saucepan with a slotted spoon and scatter it on top of the batter. Don't throw away the rhubarb liquid — it's delicious mixed with club soda or sparkling wine. Bake the cake 35-40 minutes or until the top is golden and the center is set; a toothpick should come out with a few crumbs clinging to it. Cool on a rack and serve directly from the baking dish.

Rhubarb Custard Crisp

3 cups rhubarb, sliced into 1-inch length pieces
2 eggs, beaten
2 Tbsp. milk
1 1/2 cups sugar
3 Tbsp. all-purpose flour
1/4 tsp. salt
1/4 tsp. nutmeg
1 Tbsp. butter

CRUMB TOPPING:

1/2 cup butter
1/2 cup brown sugar
1 cup flour

CRUMB TOPPING: Mix the brown sugar and flour together in a bowl. Cut in the butter until the butter is the size of peas (a fork or pastry cutter will work, too). Set aside for now.

RHUBARB CUSTARD: Combine eggs, milk, sugar, flour, salt and nutmeg in a large bowl. Mix cut-up rhubarb pieces into the egg mixture.

Grease a 9-inch round pie pan or round cake pan and place rhubarb mixture into the prepared pan. Dot the top of the rhubarb mixture with butter. Sprinkle the crisp with crumb topping.

Bake at 400 degrees for 50 minutes or until topping is crisp and golden brown.

Rhubarb Breakfast Cake

1/2 cup half-and-half, cream or buttermilk
1 tsp. lemon juice
1/2 cup unsalted butter, room temperature
1 cup granulated sugar, plus 2 tsp. for sprinkling
1 large egg, at room temperature
1 1/2 tsp. vanilla extract
2 cups all-purpose flour, saving out 1 Tbsp. to toss with rhubarb
2 tsp. baking powder
1 tsp. salt
2 cups thinly-sliced rhubarb

Set oven to 350 degrees. Lightly butter a 9-by-9-inch square baking pan. Line the pan with parchment paper with overhanging ends to easily lift out the cooled cake for cutting. That's optional.

Stir the lemon juice into the half and half and set aside.

Cream the soft butter and 1 cup sugar in a stand mixer or with electric beaters, until fluffy and pale yellow. Beat in the egg and vanilla, scraping down the bowl as necessary. Take 1 Tbsp. of the flour to the rhubarb and toss well.

Whisk together the remaining flour, baking powder and salt. Add half the flour mixture to the bowl and blend in. Add all the half-and-half and blend in. Finally add the rest of the flour and blend just until combined — don't over mix. Fold in the rhubarb. Note: the batter is on the thick side.

Spread the batter into the prepared pan and sprinkle the top evenly with remaining sugar. Bake for about 40-45 minutes or until the cake is turning golden and a toothpick in the center comes out without wet batter clinging to it (moist crumbs are fine.) Let the cake cool slightly before cutting.

NOTE: Other fruit, like berries, work beautifully in this rhubarb breakfast cake. Also try chopped banana. Mix the topping sugar with a touch of cinnamon for a hint of spice. For a lower fat option try buttermilk in place of the half-and-half and lemon. Half Greek yogurt and half milk would work, too.