

DINNERLY

Rhubarb

Upside-Down Cake



2h



2 Servings

WHAT WE SEND

- 2 (½ lb) rhubarb
- 5 oz all-purpose flour ¹
- ¼ oz cornstarch
- 1 lemon
- 2 (5 oz) granulated sugar
- 4 (1 oz) sour cream ⁷
- ¼ oz baking powder
- 2 (2 oz) dark brown sugar

WHAT YOU NEED

- kosher salt
- vanilla extract
- 2 large eggs ³

TOOLS

- microplane or grater
- microwave
- 8-inch cake pan or baking dish
- nonstick cooking spray

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

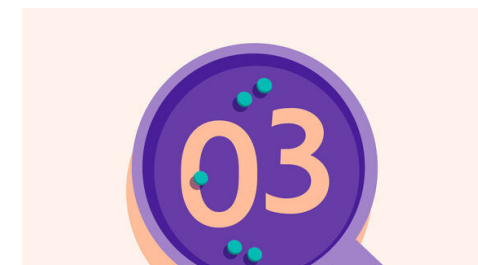
Preheat oven to 350°F with a rack in the center. Grease a 8-inch cake pan or baking dish with nonstick spray, line bottom with parchment paper, then grease parchment.

Trim rhubarb; cut into ½-inch thick pieces. Finely grate the zest of all the lemon; squeeze 1 tablespoon juice. Microwave 8 tablespoons butter until melted.



2. Make rhubarb layer

In a large bowl, whisk together half each granulated sugar and brown sugar, cornstarch, and half the lemon zest. Add rhubarb and mix well to coat. Add 2 tablespoons melted butter and stir to incorporate. Transfer rhubarb mixture to prepared pan and press into bottom of pan, making sure there are no large gaps (pieces may not fit in single layer).



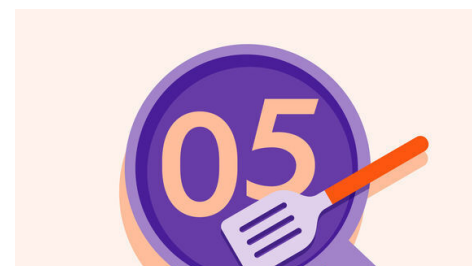
3. Make batter

In a medium bowl, whisk together flour, 1 teaspoon baking powder, and ½ teaspoon salt. In a large bowl, whisk together remaining granulated and brown sugar and 2 large eggs until homogenous and smooth. Whisk in remaining 6 tablespoons melted butter until combined. Add sour cream, remaining lemon zest and juice, and 1 teaspoon vanilla; whisk until combined.



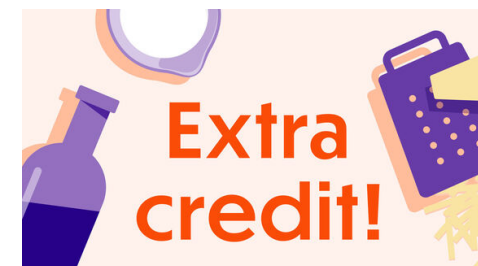
4. Bake

Add flour mixture to egg mixture and whisk until just combined. Pour batter into prepared pan and spread evenly over rhubarb. Bake on center rack until cake is golden brown and toothpick inserted in center comes out clean, 45–50 minutes.



5. Serve

Transfer pan to wire rack and cool for 15 minutes. Run a thin spatula or knife around edges of pan to loosen cake then invert onto serving plate; carefully remove parchment. Use a pastry brush to dab any juices from pan onto rhubarb. Serve warm or at room temperature. Enjoy!



6.

Extra credit!