

DINNERLY



Rhubarb Upside-Down Cake

with Lemon



2h



2 Servings

We love this rhubarb upside-down cake so much we wrote this whole description upside-down to stay on theme. We've got you covered!
(serves 12—nutrition reflects 1 slice)

WHAT WE SEND

- 2 (½ lb) rhubarb
- 1 lemon
- 2 (¼ oz) cornstarch
- 2 (5 oz) granulated sugar
- 2 (2 oz) dark brown sugar
- 5 oz all-purpose flour ³
- ¼ oz baking powder
- 4 (1 oz) sour cream ¹

WHAT YOU NEED

- 8 Tbsp unsalted butter ¹
- kosher salt
- 2 large eggs ²
- vanilla extract

TOOLS

- nonstick cooking spray
- 9-inch cake pan or baking dish
- parchment paper
- microplane or grater
- microwave
- rimmed baking sheet
- wire rack

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 280kcal, Fat 10g, Carbs 45g, Protein 3g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. **Grease** a 9-inch cake pan or baking dish with nonstick spray, line bottom with parchment paper, then grease parchment.

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



4. Bake

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



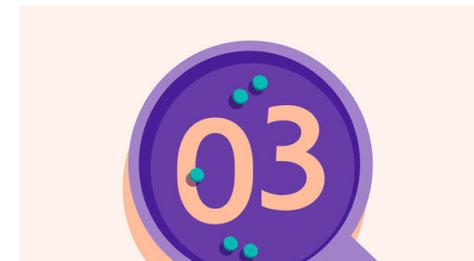
2. Make rhubarb layer

In a large bowl, whisk together **cornstarch** and **half each of the granulated sugar, brown sugar, and 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, making sure there are no large gaps (pieces may not fit in single layer).



5. Serve

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



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 sugar and brown sugar** and **2 large eggs** until homogenous and smooth. Whisk in **remaining 6 tablespoons melted butter** until combined. Add **sour cream, lemon juice, remaining lemon zest**, and **1 teaspoon vanilla**; whisk until combined.



6. Flip it and reverse it!

Pineapple may be the most famous upside-down cake topper, but nearly any fruit (or in the case of rhubarb—veggie!) will work. Apples, pears, plums, or peaches can all be upside-down cake-ified!