

Old-Fashioned Rhubarb Cake - Soft, Buttery, and Drizzled in Warm Sauce

Rhubarb Cake with Butter Sauce



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cake:

2 cups diced rhubarb (fresh or frozen, thawed and drained)

1 cup granulated sugar

$\frac{1}{2}$ cup unsalted butter, softened

1 large egg

1 tsp vanilla extract

1 cup buttermilk

2 cups all-purpose flour

1 tsp baking soda

$\frac{1}{2}$ tsp salt

For the Butter Sauce:

$\frac{1}{2}$ cup unsalted butter

$\frac{1}{2}$ cup heavy cream

DIRECTIONS

1. Preheat and Prep: Preheat oven to 350°F (175°C).
2. Grease and flour a 9x13-inch baking dish.
3. Make the Cake Batter: In a large bowl, cream together the butter and sugar until light and fluffy.
4. Add egg and vanilla, beating until smooth.
5. In a separate bowl, whisk together flour, baking soda, and salt.
6. Gradually add dry ingredients to the wet mixture, alternating with buttermilk, starting and ending with dry.
7. Fold in the diced rhubarb.
8. Bake: Pour the batter into the prepared baking dish and spread evenly.
9. Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.
10. Let cool slightly in the pan.
11. Make the Butter Sauce: In a saucepan, melt the butter over medium heat.
12. Stir in the sugar and heavy cream, whisking constantly.
13. Cook until smooth and lightly thickened, about 5-7 minutes.
14. Remove from heat and stir in vanilla extract.
15. Serve: Slice the cake warm or at room temperature.
16. Drizzle with warm butter sauce just before serving.
17. Optional: Top with whipped cream, vanilla ice cream, or even a sprinkle of cinnamon sugar.

SWAPS & NOTES

Add 1 tbsp lemon juice or vinegar to 1 cup milk and let sit 5 minutes.

Gluten-free option: Use a 1:1 gluten-free flour blend.

Add a few chopped cranberries or raspberries to the batter.

Use $\frac{3}{4}$ cup sugar in the cake and reduce sugar in the sauce to $\frac{3}{4}$ cup.

TIPS FOR SUCCESS

Use fresh rhubarb when in season for the best flavor and color.

Be sure to drain frozen rhubarb thoroughly to avoid a soggy batter.

Sprinkle a little coarse sugar over the batter before baking.

The cake stays moist for days-store covered at room temperature or refrigerate for longer freshness.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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