

## Rhubarb Quick Bread Recipe - Sweet, Tangy & Perfectly Moist Every Time

Rhubarb Quick Bread: A Tangy Twist on a Classic Favorite



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 1/3 cups sugar, divided
- 2 teaspoons ground cinnamon
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 egg
- 1 cup milk
- 1/3 cup vegetable oil
- 1 cup rhubarb, chopped into chunks

### DIRECTIONS

1. Prep your loaf pan: Preheat oven to 350°F (175°C). Grease a standard loaf pan and line the bottom with parchment paper.
2. Make cinnamon sugar: In a small bowl, mix 1/3 cup of the sugar with the cinnamon. Set aside.
3. Mix dry ingredients: In a large bowl, whisk the flour, baking powder, salt, and remaining 1 cup sugar.
4. Mix wet ingredients: In a separate bowl, whisk together the egg, milk, and oil. Pour into the dry ingredients and gently stir until just combined.
5. Add rhubarb: Fold in rhubarb chunks with a rubber spatula-don't overmix.
6. Layer and swirl: Pour half the batter into the loaf pan. Sprinkle with half the cinnamon sugar. Add the rest of the batter and top with the remaining cinnamon sugar. Swirl gently with a knife if desired.
7. Bake: Bake for about 1 hour, or until a toothpick inserted in the center comes out clean. Let cool in pan for 10 minutes, then transfer to a rack to cool completely.

### SWAPS & NOTES

**Milk:** Use whole milk for a richer crumb, or almond milk if you want to make it dairy-light.

**Oil:** You can sub in melted butter for a slightly richer flavor, though vegetable oil keeps it moist longer.

**Add-ins:** A 1/4 cup of chopped walnuts or pecans adds texture.

Or toss in a handful of white chocolate chips for a sweet surprise.

## TIPS FOR SUCCESS

Don't overmix -this keeps your bread soft and tender.

Use fresh rhubarb for the best texture, but frozen works if thawed and drained.

Let it rest : The flavor deepens after chilling for a few hours or overnight. ?

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

Original recipe: <https://chefmaniac.com/rhubarb-quick-bread-recipe-sweet-tangy-perfectly-moist-every-time/>