

Fresh Rhubarb Cake: Easy & Delicious Spring Dessert

Rhubarb Cake: A Sweet-Tart Celebration of Spring!



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

2 cups fresh rhubarb, chopped (about 1/2-inch pieces)

1 cup all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1/4 teaspoon salt

1/2 cup unsalted butter, softened

1 cup granulated sugar

2 large eggs

1 teaspoon vanilla extract

1/2 cup milk (whole or 2%)

Powdered sugar for dusting (optional)

Swaps and Notes:

Rhubarb: Use fresh, firm rhubarb stalks. If using frozen rhubarb, thaw it first and pat it very dry to remove excess moisture.

Butter: Unsalted butter is preferred, as it allows you to control the saltiness of the cake. Ensure it's truly softened to room temperature for proper creaming.

Milk: Whole milk or 2% milk will work well to add moisture to the batter.

Vanilla Extract: Pure vanilla extract will give the best flavor.

Spices (Optional): For a warming touch, a pinch of ground cinnamon or nutmeg can be added to the dry ingredients, though the pure rhubarb flavor is also

wonderful.

Toppings: Powdered sugar is a classic, simple finish. You could also serve it with a dollop of whipped cream or a scoop of vanilla ice cream.

Directions:

Preheat Oven & Prep Pan: Preheat your oven to 350°F (175°C) and grease a 9-inch round cake pan. For easy removal, you can also line the bottom with a circle of parchment paper after greasing, then grease the parchment too!

Sift Dry Ingredients: In a medium mixing bowl, sift together the all-purpose flour, baking powder, and salt. Whisk briefly to combine thoroughly.

Cream Butter and Sugar: In another large bowl, using an electric mixer (handheld or stand mixer), cream the softened unsalted butter and granulated sugar until the mixture is light and fluffy (this usually takes 2-3 minutes on medium-high speed).

Beat in Eggs and Vanilla: Beat in the eggs one at a time, mixing well after each addition. Then, mix in the vanilla extract until just combined.

Alternate Wet and Dry: Reduce the mixer speed to low. Gradually add the dry ingredients to the wet mixture alternately with the milk, beginning and ending with the dry ingredients. Mix until the batter is smooth and creamy, but be careful not to overmix. Scrape down the sides of the bowl as needed.

Fold in Rhubarb: Gently fold in the chopped fresh rhubarb into the batter using a spatula. Mix just until the rhubarb is evenly distributed; we want those tart bursts of flavor in every bite without overworking the dough!

Pour & Bake: Pour the batter into the prepared cake pan and gently smooth the top for an even bake. Bake in the preheated oven for 30-35 minutes, or until the cake is golden brown around the edges and a wooden skewer or toothpick inserted into the center comes out clean (a few moist crumbs are okay).

Cool & Serve: Once done, let the cake cool in the pan for about 10 minutes before carefully inverting it onto a wire rack to cool completely.

Final Touch: If you want to add a little extra sweetness and a pretty presentation, dust the completely cooled cake generously with powdered sugar before slicing and serving. Enjoy every tender slice!

Tips for Success:

Room Temperature Ingredients: Ensure your butter and eggs are at room temperature for the best emulsion and a smooth, consistent batter.

Don't Overmix: This is a golden rule for cakes! Overmixing after adding flour develops gluten, leading to a tougher texture. Mix only until just

combined.

Chop Rhubarb Evenly: Uniformly chopped rhubarb ensures even cooking and distribution throughout the cake.

Cool Completely Before Dusting: If you dust the cake with powdered sugar while it's warm, the sugar will melt and disappear. Wait until it's completely cool for a visible dusting.

Test for Doneness: A toothpick test is reliable. If it comes out clean, the cake is done.

Serving Suggestions and Pairings:

DIRECTIONS

1. **Making this :** Rhubarb Cake is a straightforward process that yields beautiful results.
2. **Preheat : Oven & Prep Pan:** Preheat your oven to 350°F (175°C) and grease a 9-inch round cake pan. For easy removal, you can also line the bottom with a circle of parchment paper after greasing, then grease the parchment too!
3. **Sift : Dry Ingredients:** In a medium mixing bowl, sift together the all-purpose flour, baking powder, and salt. Whisk briefly to combine thoroughly.
4. **Cream : Butter and Sugar:** In another large bowl, using an electric mixer (handheld or stand mixer), cream the softened unsalted butter and granulated sugar until the mixture is light and fluffy (this usually takes 2-3 minutes on medium-high speed).
5. **Beat in : Eggs and Vanilla:** Beat in the eggs one at a time, mixing well after each addition. Then, mix in the vanilla extract until just combined.
6. **Alternate : Wet and Dry:** Reduce the mixer speed to low. Gradually add the dry ingredients to the wet mixture alternately with the milk, beginning and ending with the dry ingredients. Mix until the batter is smooth and creamy, but be careful not to overmix. Scrape down the sides of the bowl as needed.
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in the preheated oven for 30-35 minutes, or until the cake is golden brown around the edges and a wooden skewer or toothpick inserted into the center comes out clean (a few moist crumbs are okay).

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10. **Final : Touch:** If you want to add a little extra sweetness and a pretty presentation, dust the completely cooled cake generously with powdered sugar before slicing and serving. Enjoy every tender slice!
11. **Tips for Success: Room Temperature Ingredients:** Ensure your butter and eggs are at room temperature for the best emulsion and a smooth, consistent batter.
12. **Don't : Overmix:** This is a golden rule for cakes! Overmixing after adding flour develops gluten, leading to a tougher texture. Mix only until just combined.
13. **Chop : Rhubarb Evenly:** Uniformly chopped rhubarb ensures even cooking and distribution throughout the cake.
14. **Cool : Completely Before Dusting:** If you dust the cake with powdered sugar while it's warm, the sugar will melt and disappear. Wait until it's completely cool for a visible dusting.
15. **Test for : Doneness:** A toothpick test is reliable. If it comes out clean, the cake is done.
16. **Serving Suggestions and Pairings:** This Rhubarb Cake is a delightful treat on its own, perfect for an afternoon coffee break or a light dessert. It's especially wonderful served with a simple scoop of vanilla ice cream or a dollop of whipped cream, which complements the tartness of the rhubarb beautifully. For a refreshing beverage, consider a glass of iced tea or a light lemonade, such as my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#).
17. **Storage and Leftover Tips:** Store any leftover Rhubarb Cake in an airtight container at room temperature for up to 2-3 days, or in the refrigerator for up to 5 days. The cake maintains its moisture well. While best fresh, you can gently warm individual slices in the microwave for a few seconds to bring back that just-baked warmth. Freezing is also an option; wrap slices tightly in plastic wrap, then foil, and store in a freezer-safe bag for up to 2 months. Thaw in the refrigerator overnight or at room temperature.
18. **More Recipes You Will Love:** If you enjoyed the sweet simplicity and comforting nature of this cake, here are a few more delightful dessert recipes that I think you'll absolutely love:
19. For another fantastic fruit-based baked good that uses common pantry ingredients, check out my [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#).
20. If you're a fan of comforting and easy-to-make muffins, my [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#) are a must-try.
21. For a rich and indulgent chocolate treat, you'll adore my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).

22. And for a truly classic, crowd-pleasing dessert that feeds a big family, don't miss my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
23. Final Thoughts: This Rhubarb Cake is a simple yet incredibly satisfying way to celebrate the unique flavor of fresh rhubarb. It's moist, flavorful, and perfectly balanced between sweet and tart. Give it a bake, and let that rhubarb shine in your kitchen!
24. What's your favorite way to use seasonal fruit in baking? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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Butter: Unsalted butter is preferred, as it allows you to control the saltiness of the cake.

Ensure it's truly softened to room temperature for proper creaming.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your butter and eggs are at room temperature for the best emulsion and a smooth, consistent batter.

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Overmixing after adding flour develops gluten, leading to a tougher texture.

Chop Rhubarb Evenly: Uniformly chopped rhubarb ensures even cooking and distribution throughout the cake.

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

Original recipe: <https://chefmaniac.com/fresh-rhubarb-cake-easy-delicious-spring-dessert/>