

Homemade Sour Cream Rhubarb Coffee Cake Everyone Will Want a Second Slice Of

Sour Cream Rhubarb Coffee Cake That's Tender, Tangy, and Perfect with Coffee



OVEN
350°F

TIME
35 to 50 min

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INGREDIENTS

For the Cake:

2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
Salt
Butter
Granulated sugar
Eggs
Sour cream
Vanilla extract
Chopped rhubarb

DIRECTIONS

1. Prep the pan and oven: Preheat your oven to 350°F and grease a baking dish or springform pan. If you like easy cleanup, line the bottom with parchment paper.
2. Mix the dry ingredients: In a medium bowl, whisk together the flour, baking powder, baking soda, and salt if using.
3. Cream the butter and sugar: In a large bowl, beat softened butter and sugar together until light and fluffy. This step helps create a soft, tender cake texture.
4. Add the eggs and vanilla: Mix in the eggs one at a time, then stir in the vanilla extract.
5. Add the sour cream: Blend in the sour cream until smooth. This is what gives the cake its rich moisture and classic coffee cake tenderness.
6. Combine wet and dry: Gradually mix the dry ingredients into the wet ingredients just until combined. Do not overmix.
7. Fold in the rhubarb: Gently fold in the chopped rhubarb so it is evenly distributed throughout the batter.
8. Add to the pan: Spread the batter into the prepared pan. If your full recipe includes a streusel topping, sprinkle it over the top before baking.
9. Bake: Bake until the cake is golden and a toothpick inserted in the center comes out clean or with a few moist crumbs. Baking time will vary depending on the pan size, but many coffee cakes land in the 35 to 50 minute range.
10. Cool and serve: Let the cake cool slightly before slicing. It is delicious warm, at room temperature, or

even chilled the next day.

SWAPS & NOTES

Fresh rhubarb is ideal for the best texture and tart flavor, but frozen rhubarb can work if it is thawed and drained well first.

Sour cream is key to the tender crumb, though full-fat Greek yogurt can often be used in a pinch if needed.

Depending on how tart your rhubarb is, some bakers like to toss it with a little sugar before folding it into the batter.

That can soften the sharpness a bit, but I personally like a little natural tang because it gives the cake more contrast and keeps it from tasting flat.

TIPS FOR SUCCESS

Do not overmix the batter once the flour goes in.

Overmixing can make the cake dense instead of soft and tender.

If your rhubarb is especially juicy, pat it dry lightly before adding it to the batter.

Too much moisture can affect the crumb.

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

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