

Easy Rhubarb Cinnamon Bread with Yogurt and a Sweet Spiced Topping

Sweet Rhubarb & Cinnamon Morning Loaf for a Cozy Start



OVEN
350°F

TIME
50 to 60 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Loaf:

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1 cup chopped fresh rhubarb
- 1 cup plain yogurt
- 2 large eggs
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup chopped walnuts, optional

For the Cinnamon Topping:

- 2 tablespoons brown sugar
- 1/2 teaspoon ground cinnamon

DIRECTIONS

1. Preheat the oven to 350°F and grease a 9x5-inch loaf pan. Line it with parchment paper for easy removal.
2. In a large bowl, whisk together the flour, granulated sugar, baking powder, baking soda, cinnamon, and salt.
3. In a separate bowl, whisk together the yogurt, eggs, vegetable oil, and vanilla extract until smooth.
4. Pour the wet ingredients into the dry ingredients and stir until just combined.
5. Fold in the chopped rhubarb and walnuts, if using.
6. Transfer the batter to the prepared loaf pan and spread it evenly.
7. In a small bowl, mix the brown sugar and cinnamon for the topping.
8. Sprinkle the topping evenly over the batter.
9. Bake for 50 to 60 minutes, or until a toothpick inserted into the center comes out clean.
10. Let the loaf cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.
11. Slice and serve warm or at room temperature.

SWAPS & NOTES

Fresh rhubarb is ideal for this loaf because it gives the best texture and bright flavor.

If you need to use frozen rhubarb, thaw it first and drain away excess moisture so the batter does not become too wet.

Plain yogurt adds moisture and tenderness, but sour cream can work in its place if that is what you have.

The walnuts are optional, but they add a nice bit of crunch and richness that pairs especially well with the soft crumb.

TIPS FOR SUCCESS

Chop the rhubarb into fairly small, even pieces so it distributes nicely throughout the loaf and bakes evenly.

If the pieces are too large, they can create overly wet pockets.

Use room-temperature eggs and yogurt if possible.

They blend more smoothly into the batter and help create a more even crumb.

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

Original recipe: <https://chefmaniac.com/easy-rhubarb-cinnamon-bread-with-yogurt-and-a-sweet-spiced-topping/>