Rhubarb Sponge Pudding
From – Bon Appetit

1 cup plus 2 Tbsp flour
1 ½ tsp baking powder
½ cups sugar
7 Tbsp butter – soft
2 eggs
6 ½ Tbsp whole milk

5 cups rhubarb - 1” pieces
1/3 cup brown sugar
2 Tbsp water

Serve with whipped cream or ice cream

• Preheat oven to 375F
• Butter 9X9” baking dish.
• Place rhubarb pieces in baking dish in even layer, scatter with brown sugar and sprinkle with water.
• Whisk flour and baking powder together.
• Beat sugar and butter in a large bowl until pale and fluffy – about 3 minutes.
• Add eggs one at a time, beating well between additions.
• Fold in flour mixture in 3 additions alternately with milk in 2 additions, mixing just to blend after each addition.
• Spoon batter over rhubarb, smoothing top to cover.
• Bake until top is golden brown and toothpick inserted into center comes out clean. About 30 minutes.
• Cool between 30 minutes and an hour.
• Serve warm with whipped cream or ice cream.

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