

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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