

# RHUBARB CHOCOLATE CHIP CAKE

From the Kitchen of: Julie Roth, Energy Manager, OSI

**Preparation Time:** 10 minutes | **Cook Time:** 45 minutes | **Yield:** 12 slices

**Common Allergens:** Milk, Egg, Wheat, Tree Nuts

This rhubarb chocolate chip cake is a delicious cake combining the tangy flavors of rhubarb and decadent chocolate. Recipe contributor, Julie loves to make this recipe with the rhubarb that grows behind their house each year. Julie says, "This is the only thing that I bake, because I do not bake! That's how good this is!"

## INSTRUCTIONS:

- Preheat the oven to 350° F.
- In a large mixing bowl, cream together the brown sugar and butter. Once the sugar and butter are smooth and combined, add the egg and vanilla.
- In a separate bowl, combine the flour, baking soda, and salt.
- Next, add the flour mixture to the creamed mixture, alternating with buttermilk, and beating with each addition.
- Stir in the rhubarb and chocolate chips.
- Pour the batter into a greased 9 x 12-inch baking dish.
- In a medium bowl, combine the topping ingredients, then sprinkle the toppings over the batter.
- Bake the cake in the preheated oven for 45 minutes, until a toothpick inserted into the center comes out clean with a few tender crumbs attached.
- Let the cake cool and enjoy!



## INGREDIENTS:

### FOR THE CAKE:

- 1 cup brown sugar (can add up to an additional  $\frac{1}{2}$  cup depending on sweetness desired)
- $\frac{1}{2}$  cup butter
- 1 egg
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- 1 cup buttermilk or sour cream
- $1\frac{3}{4}$  cups chopped rhubarb
- $\frac{1}{2}$  cup chocolate chips

### FOR THE TOPPING:

- $\frac{1}{2}$  cup chopped nuts
- $\frac{1}{2}$  cup chocolate chips
- $\frac{1}{2}$  cup brown sugar
- 1 teaspoon cinnamon

## ALL ABOUT RHUBARB:

Rhubarb is a perennial vegetable that is traditionally "in season" in Michigan between April and May. It has a sour taste, and is often used in pies and jams.

You can freeze rhubarb for up to a year, or turn it into a delicious jam or compote to use on top of granola, yogurt, ice cream, or baked goods.

Fresh rhubarb keeps for about a week in the refrigerator.