



Rhubarb Sour Cream Crumb Cake

Rhubarb cake that is sure to win raves as a perfect accompaniment to coffee or tea.

25 min. **1:10**
prep time total time

15 servings

Cake

- 1 1/2 cups** sugar
- 3/4 cup** Land O Lakes® Butter, softened
- 3** Land O Lakes® Eggs
- 1 1/2 teaspoons** vanilla
- 3 cups** all-purpose flour
- 2 teaspoons** baking powder
- 1 teaspoon** baking soda
- 3/4 teaspoon** salt
- 1 cup** sour cream
- 3 cups** chopped fresh *or* frozen rhubarb

Crumb Topping

- 1/2 cup** firmly packed brown sugar
- 1/4 cup** all-purpose flour
- 1 teaspoon** ground cinnamon
- 1/4 cup** cold Land O Lakes® Butter

Topping

Land O Lakes® Heavy Whipping Cream, whipped, sweetened

Directions

Heat oven to 350°F. Grease 13x9-inch baking pan; set aside.

Combine sugar and 3/4 cup butter in bowl. Beat at medium speed, scraping bowl often, until well mixed. Add eggs and vanilla; continue beating until creamy.

Combine 2 3/4 cups flour, baking powder, baking soda and salt in another bowl. Add to butter mixture alternately with sour cream, mixing well after each addition. Toss together rhubarb and remaining 1/4 cup flour in same bowl; gently stir into batter. Spread evenly into prepared pan.

Combine brown sugar, 1/4 cup flour and cinnamon in bowl; cut in 1/4 cup butter until mixture resembles coarse crumbs. Sprinkle evenly over batter. Bake 45-55 minutes or until toothpick inserted in center comes out clean.

Dollop each serving with whipped cream. Sprinkle with additional ground cinnamon, if desired.

Variation:

Cherry Sour Cream Crumb Cake: Omit vanilla and rhubarb. Substitute 1 (16-ounce) can tart red cherries, drained and 1 1/2 teaspoons almond extract.

Nutrition Facts (1 serving)

Calories: 370 Fat: 17g
Cholesterol: 85mg Sodium: 410mg
Carbohydrates: 50g Dietary Fiber: 1g
Protein: 5g

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