

Rhubarb Pudding Cake

Serves 18 to 24.

[Credit: Star Tribune](#)

A delightfully crispy top and gooey rhubarb pudding underneath.

- 4 $\frac{1}{2}$ c. 1/2-inch sliced rhubarb (about 1 $\frac{1}{2}$ lb. frozen, thawed and drained)
- 2 c. flour
- 1 $\frac{1}{2}$ c. sugar
- 2 tsp. baking powder
- $\frac{1}{2}$ tsp. salt
- 6 tbsp. melted butter
- $\frac{2}{3}$ c. milk
- 1 tsp. vanilla
- 1 egg

Topping:

- 1 c. sugar
- 1 tbsp. cornstarch
- $\frac{1}{2}$ tsp. cinnamon
- 1 $\frac{1}{4}$ c. boiling water



Directions:

1. Preheat the oven to 350 degrees; lightly grease a 9- by 13-inch pan. Scatter the rhubarb evenly into the prepared pan.
2. Sift together flour, 1 $\frac{1}{2}$ cups of sugar, baking powder and salt and transfer to the large bowl of an electric mixer. Beat in the melted butter, milk and vanilla, scraping down bowl and beaters. Beat in the egg, scraping down bowl and beaters. Batter will be thick.
3. Drop batter over rhubarb by heaping tablespoons, then gently spread to fill the pan edge to edge, completely covering the rhubarb.
4. For the topping, combine the 1 cup of sugar, cornstarch and cinnamon. Sprinkle evenly over batter. Gently pour the boiling water over all.
5. Bake about 50 minutes, until a toothpick inserted in the middle (but not all the way down -- the rhubarb layer will be gooey) comes out clean.

Nutrition information per serving:

Calories 154 Fat 3 g Sodium 116 mg

Carbohydrates 30 g Saturated fat 2 g Calcium 79 mg

Protein 2 g Cholesterol 17 mg Dietary fiber 1 g

Diabetic exchanges per serving: 1 bread/starch, 1 other carb. and ½ fat.