

Rhubarb Sauce

4 cups rhubarb cut into small pieces $\frac{3}{4}$ cup water
 $\frac{1}{2}$ cup sugar 1 Tbs tapioca



Combine all ingredients and cook till rhubarb softens.

Yield: 2 $\frac{1}{2}$ cups

Recipe Type: Sauce

Source

Source: Ella Bonner

Rhubarb (Strawberry) Crisp

Strawberries can be substitute for half of the rhubarb.

2 cups sugar
5 Tbs flour
½ tsp salt
3 eggs, beaten
5 cups chopped rhubarb

Topping

1 ½ cups flour
1 cup oats
½ tsp baking powder
½ tsp salt
1 cup brown sugar
¾ cup vegetable shortening



Add sugar, flour and salt to beaten eggs. Pour over fruit and blend. Pour into a greased 9x13-inch baking dish and cover with topping. Cut shortening into other topping ingredients to form coarse crumbs. Sprinkle on top of fruit. Bake at 45 minutes at 350°.

Recipe Type: Dessert, Oven

Rhubarb Upside-Down Cake

	FOR THE TOPPING	1 ¾ cups	sugar
4	Tbs	unsalted butter, melted	
½	cup	all-purpose flour	1 ½ cups
¼	cup	sugar	1 ½ tsp
	Coarse salt		baking powder
		½	tsp
	FOR THE CAKE		Coarse salt
1 ½	sticks	unsalted butter, room temperature, plus more for buttering pan	finely grated orange zest plus 1 tablespoon fresh orange juice
		2	large eggs
1	lb	rhubarb, trimmed and cut on a very sharp diagonal about ½ inch thick	1 cup
			sour cream



- 1 Preheat oven to 350 degrees. Make the topping: Stir together butter, flour, sugar, and ¼ teaspoon salt until moist and crumbly.
- 2 Make the cake: Butter a 9-inch round cake pan (2 inches deep). Dot with 4 tablespoons butter (cut into pieces). Toss rhubarb with ¾ cup sugar; let stand for 2 minutes. Toss again, and spread in pan.
- 3 Whisk together flour, baking powder, and 1 ½ teaspoons salt. Beat remaining stick butter and cup sugar with a mixer on medium speed until pale and fluffy. Beat in zest and juice. Beat in eggs, 1 at a time, until incorporated, scraping down sides of bowl. Beat in flour mixture in 3 additions, alternating with sour cream, until smooth. Spread evenly over rhubarb. Crumble topping evenly over batter.
- 4 Bake until a toothpick inserted into the center comes out clean and top springs back when touched, about 1 hour. Let cool for 10 minutes. Run a knife around edge of cake, and invert onto a wire rack. Let cool completely.
- 5 From Martha Stewart Living, May 2010 | Send a Free Preview Issue! .Helpful Hint
- 6 Let the cake cool for 10 minutes before removing it from the pan. The rhubarb will be too hot to handle safely right after baking. But if the cake sits much longer, it may stick.

Servings: 10

Yield: one 9-inch cake;

Cooking Times

Preparation Time: 25 minutes

Total Time: 2 hours and 15 minutes

Source

Source: Martha Stewart

Rhubarb Nut Muffins

1- $\frac{1}{2}$	cups	all-purpose flour	1	cup	diced fresh or frozen rhubarb
$\frac{3}{4}$	cup	packed brown sugar			
$\frac{1}{2}$	tsp	baking soda	$\frac{1}{2}$	cup	chopped walnuts
$\frac{1}{2}$	tsp	salt			TOPPING:
1		egg	$\frac{1}{4}$	cup	packed brown sugar
$\frac{1}{3}$	cup	canola oil	$\frac{1}{2}$	cup	chopped walnuts
$\frac{1}{2}$	cup	buttermilk	$\frac{1}{2}$	tsp	ground cinnamon
1	tsp	vanilla extract			



- 1 In a large bowl, combine flour, brown sugar, baking soda and salt. In a small bowl, whisk the egg, oil, buttermilk and vanilla. Stir into dry ingredients just until moistened. Fold in rhubarb and walnuts.
- 2 Fill greased or paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over muffins. Bake at 375° for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.

Yield: about 10 muffins.

Cooking Times

Preparation Time: 15 minutes

Cooking Time: 20 minutes

Source

Source: Taste of Home

Peach Rhubarb Pie

An old-fashioned combination, peach and rhubarb, is sweetened with a crunchy pecan and coconut topping in this state fair winning recipe at the Pillsbury Refrigerated Pie Baking Championship at the 2009 Kansas State Fair.

	Filling and Crust	3	fresh medium peaches, peeled, chopped or 3 cups frozen (partially thawed)
1	cup granulated sugar		sliced peaches, chopped
¾	cup brown sugar		Topping
3	Tbs quick-cooking tapioca	1	cup chopped pecans
1	tsp ground cinnamon	¾	cup coconut
	dash salt	2	Tbs packed brown sugar
½	cup fresh orange juice	3	Tbs butter, melted
1	box Pillsbury® refrigerated pie crusts, softened as directed on box		
2	cups chopped fresh or frozen rhubarb (partially thawed)		



- 1 Heat oven to 375°F.
- 2 In small bowl, mix sugars, tapioca, cinnamon, salt and orange juice.
- 3 Make pie crusts as directed on box for Two-Crust Pie using 9-inch glass pie plate.
- 4 Place rhubarb in crust-lined plate; sprinkle with half of sugar mixture. Top with peaches; sprinkle with remaining sugar mixture.
- 5 Top with second crust and flute; cut slits in several places.
- 6 Bake 35 minutes.
- 7 Meanwhile, in small bowl, mix topping ingredients; sprinkle over top crust. Bake 10 minutes longer or until golden brown.
- 8 Cool at least 2 hours before serving..
- 9 Slices of this pie can be topped with whipped cream or slightly softened vanilla ice cream just before serving, if desired.

Servings: 8

Cooking Times

Preparation Time: 35 minutes

Total Time: 3 hours and 20 minutes

Source

Author: Margaret Miller of Burdett, Kansas

Source: Pillsbury