

## Small batch rhubarb platz

*Yields: one 8x8-inch pan*

### *cake ingredients*

1 1/4 (156 g) all purpose flour  
1/2 cup (100 g) granulated sugar  
1/2 tablespoon baking powder  
1/4 teaspoon salt  
1/3 cup (76 g) salted butter, room temperature  
1 large egg, beaten  
1/4 cup (60 ml) milk  
1 teaspoon vanilla extract

### *fruit*

1 1/2 cups chopped rhubarb (feel free to swap in any other kind of fruit)

### *crumb ingredients*

1/4 cup (57 g) salted butter, softened  
1/2 cup (100 g) granulated sugar  
pinch of salt  
1/2 cup (63 g) all purpose flour  
1/8 tsp baking powder

### *to make the cake*

Preheat the oven to 350 degrees F. Line a 8x8-inch square pan with parchment paper, and set aside.

In a medium bowl, whisk the flour, sugar, baking powder, and salt together. Add in softened butter with a pastry blender (or simply a fork!) until the mixture starts to resemble crumbs. Slowly stream in the beaten egg, and then milk and vanilla extract. Use a spatula to scrape down the sides and bottom of the bowl, and ensure there are no streaks of flour left. The batter will be a little lumpy, that's just right. Pour batter onto the prepared pan, and smooth into an even layer.

Place chopped rhubarb pieces over the cake batter in an even layer.

In a small bowl, stir the softened butter, sugar, flour, baking powder, and salt together until it resembles coarse crumbs. Sprinkle evenly over the fruit layer.

Bake for 30-35 minutes, or until the fruit is soft and crumbs are lightly browned. Serve warm (with whipped cream or ice cream if desired). Keeps for a couple days at room temperature, or can be frozen for a couple months in an airtight container.

[www.thefarmersdaughter.com/blog/rhubarb-platz-small-batch/06/13/2021](http://www.thefarmersdaughter.com/blog/rhubarb-platz-small-batch/06/13/2021)

Kelsey Siemens - The Farmer's Daughter blog

*tips:*

- bake time may vary depending on darkness and thickness of your baking dish. you can use metal or glass dishes. the best indicator is soft fruit and golden crumbs.
- double the recipe and bake in a 10x15-inch jelly roll pan if you need to feed a crowd
- add a little more or less fruit depending on your preference!