



Buttery rhubarb cherry cake

For the dough:

4 Stück	Eier
200 gr	Zucker
1Pckg	Vanillezucker
1 Spritzer	Bourbon Vanillepaste
	Abrieb einer BIO Zitronenschale
250 gr	Mehl
1 Pckg	Backpulver
250 ml	Milch

For the topping:

400 gr	süße Kirschen
400 gr	Rhabarber
5 El	Zucker
	eine handvoll Mandelblättchen

For the icing:

50 gr	Butter
60 gr	Sahne

All you need:

Silikon-Backmatte(klick)
Handmixer od. Küchenmaschine
ausziehbares Kuchenbackblech (44*33*3,5 cm)
Kirschkerner
Backspray
Gemüeschäler

Preparation:

1

for the icing:

Clean rhubarb, wash, peel

(it is normal that the rhubarb is green under the shell - there are many different varieties of rhubarb) and cut into small pieces.

Sprinkle with 3 tablespoons of sugar and leave to stand in a bowl.



2

Wash and remove the cherries, set aside.
Preheat the oven to 200 ° C.

3

for the dough:

In the meantime stir the eggs, sugar, vanilla sugar, vanilla paste and lemon peel until fluffy.
Mix the flour and baking powder and stir in with the buttermilk.

4

Dough on a baking sheet lined with silicone baking mat
(spray the edges of the baking sheet with baking spray)
elapse.

5

Rhubarb, strain the resulting juice, mix with cherries in a bowl. Spread the rhubarb and cherry mixture over the dough and bake in the preheated oven for 35 minutes.

6

Mix the almonds and 2 tablespoons of sugar and
after about 25 minutes spread the baking time on the cake.
Attention - I have my cake after 25 min. Covered with aluminum foil so it does not burn.
But this is different from oven to oven.

7

for the icing:

In the meantime, briefly bring the butter and cream to a boil.
Remove the cake from the oven and drizzle immediately with the butter mixture, then let cool and enjoy.



Lucina's Tipps:



For me it was necessary to leave the cake after 25 min. Cover baking time so that it does not get too dark on the surface.

This is ideal for a simple aluminum foil. The harvest time of rhubarbs runs until 24 June.

Thereafter, the oxalic acid of this barley increases extremely and since this is toxic in high amounts, you should harvest before.

On the other hand, the plant must also come to rest again and store nutrients.



I wish good luck and

buon appetit !!

your Lucina Cucina