

Rhubarb-Ribbon Brunch Cake adapted from Taste of Home April/May 2006, p31

<http://www.tasteofhome.com/Recipes/Rhubarb-Ribbon-Brunch-Cake>

12 Servings

Prep: 30 min. Bake: 1 hour + cooling

Ingredients

RHUBARB LAYER:

3/4 cup sugar

3 tablespoons cornstarch

1/4 teaspoon ground cinnamon

1/8 teaspoon ground nutmeg

1/3 cup cold water

2½ cups sliced fresh or frozen rhubarb

3 to 4 drops red food coloring, optional

In a large saucepan, combine the sugar, cornstarch, cinnamon, nutmeg and water until smooth. Add rhubarb. Bring to a boil; cook and stir for 2 minutes or until thickened. Add food coloring if desired. Set aside to cool.

BOTTOM CAKE LAYER BATTER:

2-1/4 cups all-purpose flour

3/4 cup sugar

3/4 cup cold butter, cubed

½ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

1 egg, lightly beaten

3/4 cup (6 ounces) vanilla yogurt

1 teaspoon vanilla extract

In a large bowl, combine flour and sugar; cut in butter until mixture resembles coarse crumbs. Set aside 1 cup for topping. Sprinkle the baking powder, baking soda and salt over the bowl of remaining crumb mixture to distribute evenly. Mix well. In a measuring cup or small bowl, combine the egg, yogurt and vanilla; stir into batter until smooth. Spread evenly into a greased 9 or 9 ½ -in. springform pan.

CHEESE CAKE LAYER:

1 egg, lightly beaten

8 ounces Mascarpone cheese

(optional - 1/4 cup sugar)

Combine the egg, Mascarpone cheese (and sugar if desired); spoon in an even layer over batter. Top with an even layer of rhubarb mixture that extend to ½ inch from the edge of the pan (so that sugar in rhubarb sauce does not caramelize and burn to the pan).

TOPPING:

reserved crumb mixture

½ cup chopped pecans

1/4 cup flaked coconut

Add pecans and coconut to reserved crumb mixture; sprinkle over top.

Place springform pan on a cookie sheet in case it leaks. Bake at 350° for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 20 minutes; remove sides of pan. Cool completely.

Nutrition Facts: 1 serving (1 each) equals 467 calories, 26 g fat (13 g saturated fat), 92 mg cholesterol, 321 mg sodium, 54 g carbohydrate, 2 g fiber, 6 g protein.