

Yield: 16 Servings **Author:** Serena Bakes Simply From Scratch

Strawberry Rhubarb Coffeecake

Classic Strawberry Rhubarb Coffeecake made extraordinary with a layer of strawberry rhubarb filling and a brown sugar cinnamon crumb topping. Perfect for brunch or dessert.

prep time: 20 MIN**Scook time:** 50 MIN**total time:** 70 mins

INGREDIENTS:

Strawberry Rhubarb Filling

- 3 cups Rhubarb Sliced 1/4" Thick
- 2 cups Strawberries, Diced
- 1/2 cup Granulated Sugar
- 1/3 cup Cornstarch
- 2 tablespoons Water

Brown Sugar Crumb

- 1 1/3 cup Brown Sugar
- 2 tablespoons All-Purpose or Whole Wheat Pastry Flour
- 1 teaspoon Cinnamon
- 4 tablespoons Cold Butter, Diced

Coffeecake Batter

- 3/4 cup Cold Butter
- 1 1/2 cups Granulated Sugar
- 4 whole Eggs
- 2 teaspoons Vanilla Extract
- 1 1/2 teaspoons Baking Soda
- 1 1/2 teaspoons Baking Powder
- 1/4 teaspoon Sea Salt
- 3 cups All-Purpose Flour Or Whole Wheat Pastry Flour
- 1 1/2 cups Sour Cream
- Powdered Sugar For Dusting

INSTRUCTIONS:

1. Preheat oven to 350 degrees. Butter a 9"x13" pan and line with parchment paper. Butter parchment paper well and set aside.

Strawberry Rhubarb Filling

1. In a medium sized saucepan add rhubarb, strawberries, granulated sugar, cornstarch, and water. Mix until well combined. Heat over medium heat and stir for about 5 minutes or until cornstarch starts to thicken but rhubarb is still firm. Remove from heat and set aside.

Brown Sugar Crumb

1. In a large bowl combined brown sugar, 2 tablespoons flour and cinnamon. Mix until well combined. Add 4 tablespoons cold butter diced and mix on low speed until well combined and crumbly. Remove to a medium sized bowl and set aside.

Coffeecake Batter

1. Add 3/4 cup cold butter to mixing bowl and beat until smooth and creamy. Slowly add sugar while beating at medium speed until light and fluffy.
2. Add eggs one at a time beating well between each addition. Scrape sides of bowl between each egg. Then add vanilla and mix well.
3. Batter should look light and fluffy.
4. Add baking soda, baking powder and sea salt. Beat on medium-high speed until well combined. Scrape sides of bowl.
5. Add flour 1 cup at a time alternating with 1/2 cup sour cream mixing on low speed until just combined being careful not to over mix and all of flour and sour cream is added.

To Assemble

1. Spread half of the cake batter into the bottom of prepared pan and spread to the edge.
2. Cover evenly with strawberry rhubarb filling and spread to the edge.
3. Spread with remaining cake batter and spread evenly.
4. Press brown sugar crumb topping between fingers to form crumbs and distribute evenly over the top of the cake.
5. Bake for 50-60 minutes or until a toothpick inserted into the center of cake comes out clean.
6. Allow cake to cool completely.
7. Dust with powdered sugar before serving.

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