

## The Mulder Family Strawberry Rhubarb Spice Cake



**get cracking**  
Egg Farmers of Ontario

# The Mulder Family Strawberry Rhubarb Spice Cake

Servings: 9-12  
Prep Time: 15 minutes  
Cook Time: 45 minutes

## Ingredients

1 cup (250 mL)	whole wheat flour
1 tsp (5 mL)	baking powder
1	single spice mix
¼ tsp (1 mL)	sea salt
½ cup (125 mL)	unsalted butter, room temperature
¾ cup (175 mL)	brown sugar
4	eggs
1 tsp (5 mL)	vanilla extract
2 cups (500 mL)	3-inch (8 cm) pieces rhubarb
1 cup (250 mL)	hulled and halved strawberries
¾ cup (175 mL)	granulated sugar
1 tbsp (15 mL)	lemon zest
1 tbsp (15 mL)	lemon juice

## Directions:

Preheat oven to 350°F (180°C). Grease an 8-inch (20 cm) square nonstick pan.

In a small bowl, whisk together flour, baking powder, baking soda, salt and contents of single spice mix.

In a large bowl, using an electric mixer on medium speed, beat butter and brown sugar until creamy, about 2 minutes. Add eggs and vanilla and beat until combined. Slowly beat in dry ingredients until combined and batter is creamy. Set aside.

In a medium bowl, gently stir together rhubarb, strawberries, sugar, lemon zest and lemon juice. Scrape fruit evenly over bottom

of prepared pan. Gently spread batter over fruit, covering fruit completely.

Bake for 40 to 45 minutes or until toothpick inserted comes out clean. Cool on wire rack for 10 to 15 minutes. Once cake is cool enough to handle, gently invert onto serving tray. Slice and serve warm.

## Single Spice:

1½ tsp (7 mL)	ground cinnamon
1 tsp (5 mL)	ground nutmeg
½ tsp (2 mL)	ground cloves

Combine spices in small bowl; stir until blended.

## The Mulder Family

Egg Farmers  
Chatsworth, ON



**get cracking.**  
Egg Farmers of Ontario

[www.getcracking.ca](http://www.getcracking.ca)