

Zesty Rhubarb Ripple Cake

Recipe By *Hannah Kaminsky*



Cooking and Prep: 
1.5 h

Serves:  12

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegan

Source: Whisk by Ami

Magazine

Ingredients (13)

Rhubarb Ripple

- 1 and 1/2 cups chopped rhubarb (1/2 lb)
- 1 and 1/4 cups granulated sugar
- 3 tablespoons water
- 1/2 teaspoon **Gefen Vanilla Extract**

Orange Cake

- 1 cup plain non-dairy milk
 - 1/4 cup orange juice
 - 2/3 cup granulated sugar
 - 1/2 cup Gefen Canola Oil
 - 3/4 teaspoon Gefen Vanilla Extract
 - 2 and 1/2 cups all-purpose flour
 - 1 teaspoon Haddar Baking Powder
 - 3/4 teaspoon baking soda
 - 1/2 teaspoon salt
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Start Cooking

Prepare the Rhubarb Ripple

1. Combine the rhubarb, sugar, and water in a saucepan over medium heat. Bring to a bare simmer. Cook for about 25 minutes, stirring occasionally, until the rhubarb pretty much falls apart. Turn off the heat, add in the vanilla, and cool to room temperature before beginning to make the cake.

Prepare the Cake

1. Preheat your oven to 350 degrees Fahrenheit and lightly grease and flour a nine-inch round cake pan.
2. Whisk together the non-dairy milk, orange juice, sugar, oil, and vanilla until thoroughly combined. Sift in the flour, baking powder, baking soda, and salt all at once, using a wide spatula to fold in the dry ingredients with as few strokes as possible. Being careful not to over-mix, stir the batter until just combined to achieve a tender crumb.
3. Pour half of the batter into your prepared pan, using a spatula to smooth it out into an even layer. Top with the rhubarb mixture, and then top with remaining cake batter. Swirl a knife through all of the layers to give it a somewhat marbled effect.
4. Bake for 40-45 minutes, tenting the top with aluminum foil after 30 minutes if it seems to be

getting too dark. The sides should slightly pull away from the pan and the cake will be golden brown when done. Cool completely in the pan before serving.