

BLOOD for FOOD

too good to waste

RHUBARB BLOOD STREUSEL CAKE

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This cake was a regular at my clubsandwi.ch lunches in New York. I substituted the rhubarb with any seasonal fruit. This is a classical coffee cake - and the blood goes very well with rhubarb. I am not even sure if blood is allowed to be sold in the USA - so we celebrate the American classic; the coffee cake with a slight twist. Depending on which blood and spices you use the blood might not be very present and is therefore a good blood eater-beginners cake. This cake is adapted from myrecipes.com.

CAKE

500 g chopped rhubarb
2 tbs white flour
330 g brown sugar
75 g butter
130 g blood
220 g sour cream
1 tsp grated orange rind
185 g white flour
180 g whole wheat flour
1 tsp baking soda
1 tsp ground cinnamon
½ tsp salt

STREUSEL

50 g brown sugar
½ tsp ground cinnamon
30 g cold butter, cut into pieces
50 g chopped walnuts

Preheat the oven to 180° Celsius and butter a 23 cm round or square baking pan.

Combine the rhubarb and 2 tablespoons of flour in a medium bowl, combine well to coat.

Place brown sugar and 5 tablespoons butter in a large bowl, beat with a mixer at medium speed until light and fluffy. Remove, set aside and clean the bowl. Then beat the blood for about 5 minutes until it becomes foamy and rosa in color. Add the sugar mix to the blood. Then gently add the sour cream and orange rind.

Combine the white and whole wheat flour with the baking soda, cinnamon and salt. Gradually add the flour mixture to butter mixture, beating at low speed until just combined. **Fold in** the rhubarb mixture. Spread the batter into the buttered baking pan.

To prepare streusel, combine turbinado sugar and ½ teaspoon cinnamon in a small bowl. Cut in 2 tablespoons of butter with 2 forks until mixture is crumbly, then stir in nuts. Sprinkle streusel evenly over batter. Bake at **180° Celsius for 45 Minutes** or until a wooden pick inserted in the center comes out clean.

Chef's Note

This cake is moist and keeps cooled for up to three days.