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Dawley Farm Village
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Strawberry Rhubarb Pound Cake

Makes 1 cake - Serves 12

This recipe highlights the joys of a simple, moist, and classically dense pound cake accessorized with a sweet and tangy strawberry rhubarb swirl dancing throughout its crumb. Enjoy a thick slice paired with a cup of coffee for breakfast, or as an after dinner treat.

Strawberry Rhubarb Compote Ingredients:

1-1/2 cups rhubarb, (about 2 stalks), finely diced
1 cup strawberries, finely diced
1/4 cup sugar
2 tablespoons orange juice
1/2 teaspoon vanilla extract

Directions:

1. Prepare the strawberry-rhubarb compote.

In a large saucepan, combine all of the compote ingredients and bring them to a boil for 2-3 minutes.

Then, simmer for 15-20 minutes, stirring occasionally until the fruit is softened, broken down, and has reduced into a sauce. Set aside, and let the compote cool until ready to use.

Pound Cake Ingredients:

1-1/2 cups (3 sticks) unsalted butter,
softened to room temperature
3 cups granulated sugar
6 large whole eggs, room temperature
6 large egg yolks, room temperature
1 tablespoon vanilla bean paste
1 teaspoon Kosher salt
3-1/4 cups all-purpose flour
1/4 cup buttermilk, room temperatures

2. Preheat the oven to 350°F. Grease and flour a 12-cup Bundt pan. Shake out any excess flour. Set aside.

3. In the bowl of a stand mixer, beat the butter for 2-3 minutes until it is light and creamy. Gradually add the sugar and beat the butter and sugar together for another 5 minutes until fluffy and light. Scrape the sides and bottom of the bowl as needed.

4. Continue beating the ingredients on low. One at a time, add the eggs, egg yolks, vanilla bean paste, and Kosher salt. Beat on medium speed until the ingredients are incorporated. While mixing, stop to scrape down the sides as needed. Continue to beat all of the ingredients together for another 2-3 minutes.

5. Mixing on low speed, gradually add half of the flour, then the buttermilk, and then the rest of the flour. Scrape down the sides and continue mixing until the batter is evenly combined.

6. Scoop 1/3 of the batter into the greased and floured cake pan. Using half of the compote, layer on top of the batter. Add a second layer of batter on top using the second third of the batter. Layer on the remaining compote, followed by the rest of the batter on top. Bake on the center rack for 80 minutes, or until a skewer comes out with a slight crumb. Cool the pan on a cooling rack for 20 minutes.

7. On the cooling rack, invert the pound cake pan, (use a knife to help release the sides if needed), and let the cake continue to cool completely. Serve and enjoy!