

# Salt and Serenity

## Rhubarb and Pistachio Bundt Cake

The cake recipe is inspired by a Chatelaine magazine recipe for Rhubarb-buttermilk tea cake. (March 2012). The strawberry rhubarb brown butter glaze is the genius creation of Eva over at the lovely blog, Adventures in Cooking. I have adapted it very slightly.

Serves 10

### **Cake:**

2¼ cups all purpose flour

1½ teaspoons baking soda

½ teaspoon kosher salt

2 large eggs, beaten and 2 Tablespoons of beaten eggs discarded

1½ cups light brown sugar

¾ cup buttermilk

¼ cup plus 2 Tablespoons vegetable oil

1 teaspoon vanilla bean paste or extract

3 cups rhubarb, sliced into 1-inch pieces

¾ cup shelled pistachios, toasted (salted or unsalted are fine)

### **Glaze:**

3 Tablespoons unsalted butter

1 cup strawberries, hulled and halved

½ cup rhubarb, cut into 1-inch pieces

½ cup 35% cream

1 ounce white chocolate, finely chopped

¾ cup icing sugar, sifted to remove any lumps

¼ cup milk (to thin finished glaze if too thick for pouring consistency)

1. Preheat oven to 350°F. Spray a 10 cup capacity Bundt pan thoroughly with cooking spray.
2. Stir together flour, baking soda and salt. Set aside. In a large bowl, whisk eggs with brown sugar. Whisk in buttermilk and oil, and continue whisking until the mixture is smooth. Add flour mixture and use a spatula to fold it in. Add rhubarb and pistachios and stir just until combined. Spoon batter into Bundt pan and use spatula to level the top.
3. Bake in center of oven, until cake tester or wooden skewer inserted into the cake comes out clean, about 50-55 minutes. Transfer Bundt pan to cooling rack and let it sit for 10 minutes before unmolding cake.

4. While cake is baking, make glaze. Place strawberries and rhubarb on a small baking sheet and roast in oven with the cake, for 20 minutes. Remove and allow to cool for a few minutes.
5. Heat the butter in a small saucepan over medium heat. It's best to use a stainless steel pan, so that you can see the colour of the butter as it changes. Swirl the pan around a bit every couple minutes to help it cook evenly. Over a period of a few minutes, you'll notice the foam at the top of the butter start to change from light yellow to a dark tan. Once it reaches the dark tan stage and the butter looks light brown and golden, smell it. It should smell nutty and similar to toffee. Remove it from the heat and allow it to cool slightly.
6. Pour the brown butter into a blender or food processor, leaving the hard burnt bits at the bottom of the pan. Add the strawberries, rhubarb, and cream and blend until a smooth puree is formed. Pour the puree into a small thick-bottomed saucepan and cook over low heat, whisking constantly until the mixture is very warm/barely hot. Remove the pan from heat, add the white chocolate, and whisk until the white chocolate has melted and is completely incorporated into the mixture. Strain the mixture through a fine mesh sieve to remove the strawberry seeds. Place the mixture in the refrigerator to chill.
7. Once the cake has been removed from the pan, and cooled completely, remove glaze from fridge. Whisk icing sugar into glaze. Leave cake on cooking rack and set rack over a baking sheet, to catch any drips. The glaze should be fairly thin so that when you spoon it over the cake, it gently runs down the side of the cake. If your glaze is too thick, thin it down with a bit of the milk.
8. Drizzle glaze over the top of the cake, letting it run down the sides of the cake.

Any leftover cake will keep well in the fridge for 3 days.