

# CAKE WITH RHUBARB AND NUT CRUMBLE

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Liczba porcji	Czas	Liczba kalorii	Białko	Węglowodany	Tłuszcze
<b>10 os.</b>	<b>1 h 15 min</b>	<b>171 kcal</b>	<b>9</b>	<b>16</b>	<b>7,5</b>

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Rhubarb is a symbol of the coming summer! It goes perfectly with the crunchy nut crumble! Combined, they form a summer spelled cake, which will not only delight with taste, but also the content of calories. By using erythritol and high-protein cheese, one piece is only 171 kcal!

## SKŁADNIKI

- 200g Spelt flour
- 200g Skyr yogurt
- 3 eggs
- 80g erythritol
- 40g butter
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- pinch salt
- 5 pieces rhubarb
- Crumble:
  - 25g peanut butter
  - 40g Spelt flour
  - 30g erythritol
  - 15g almond flakes

## PRZYGOTOWANIE

1. All ingredients should be at room temperature!
2. Melt butter and cool. Cut the rhubarb into slices.
3. Beat eggs with salt and erythritol until light and fluffy. Gradually pour in butter, then yogurt, mix on medium speed mixer. Finally, add sifted flour, baking powder, soda and half rhubarb, mix only until the ingredients are combined.
4. Prepare the crumble by grinding flour with erythritol and peanut butter.
5. Pour the dough into a 24 × 24 cm square mold lined with baking paper (or a larger baking tray -



then the dough will be a little lower). Pour the rest of the rhubarb on top and sprinkle with crumble.

6. Bake in an oven preheated to 180 degrees C for 50-60 minutes, until the crumble is nicely browned, the dough grows, and the stick stuck into the dough will not have visible raw dough. 10 minutes before the end of baking, sprinkle with almond flakes so that they are slightly roasted and browned.
7. Take out and cool. You can sprinkle with erythritol powder before serving. Bon Appetit!