

Hazelnut Rhubarb Coffee Cake

Recipe from Oregon Hazelnut Country Cookbook by Jan Roberts-Dominguez

1 cup chopped raw hazelnuts

½ cup granulated sugar

6 Tablespoons softened butter, divided

1 tsp. ground cinnamon

1 1/2 cups firmly packed golden brown sugar

1 large egg

1 cup plain low-fat yogurt

2 cups all-purpose flour

1 tsp. baking soda

½ tsp. salt

1 lb. rhubarb, cut into 1 inch chunks

Preheat oven to 350 degrees F.

Butter a 9x13 inch baking pan.

Prepare the topping by combining the hazelnuts and sugar with 2 tablespoons of softened butter and the cinnamon in a small bowl; set aside.

For the cake, beat together the brown sugar with the remaining 4 Tablespoons softened butter and the egg until well blended.

Beat in the yogurt.

In another bowl, combine the flour with the baking soda, then add to the butter and sugar mixture; stir just to blend.

Fold in the rhubarb and spread the batter into the prepared pan. Sprinkle on the hazelnut topping.

Bake for 35-40 minutes, until the center springs back when gently pressed.