

Rhubarb and Strawberry Coffee Cake

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Servings: 12

*1 two-layer-size yellow cake mix
1/2 cup packed brown sugar
2 tablespoons butter
2/3 cup chopped pecans
1 carton (8 ounce) sour cream
2 eggs
1/4 cup all-purpose flour
1 1/2 cups fresh rhubarb, finely
chopped
1 1/2 cups fresh strawberries, sliced
1/2 cup butter
3/4 cup granulated sugar
1/2 cup evaporated milk
1/2 teaspoon vanilla*

Preparation Time: 30 minutes

Bake: 35 minutes

Preheat the oven to 350 degrees.

Grease a 13x9x2-inch baking pan. Set aside.

For the streusel: In a small bowl, combine 1/2 cup of the cake mix and the brown sugar. Using a pastry blender, cut two tablespoons of butter into the mixture until it resembles coarse crumbs. Stir in the nuts. Set aside.

For the cake: In a large mixing bowl, combine the sour cream, eggs, flour and remaining cake mix. Beat with a mixer on low for 30 seconds. Beat on medium for 2 minutes more. Fold in the rhubarb and strawberries. Spread the batter in the prepared pan. Sprinkle the streusel over the batter.

Bake for 35 to 40 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack.

For the vanilla glaze: In a small saucepan, melt 1/2 cup of butter over medium heat. Stir in the granulated sugar and evaporated milk. Bring to a boil. Reduce the heat and simmer, uncovered, for 3 to 5 minutes or until slightly thickened. Remove from the heat. Stir in the vanilla. Drizzle over the cooled cake.

Per Serving (excluding unknown items): 294 Calories; 20g Fat (58.7% calories from fat); 3g Protein; 28g Carbohydrate; 1g Dietary Fiber; 73mg Cholesterol; 135mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.

Breakfast

Per Serving Nutritional Analysis

Calories (kcal):	294	Vitamin B6 (mg):	trace
% Calories from Fat:	58.7%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	36.9%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.4%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	20g	Folacin (mcg):	17mcg
Saturated Fat (g):	10g	Niacin (mg):	trace
Monounsaturated Fat (g):	7g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	2g	Alcohol (kcal):	1
Cholesterol (mg):	73mg	% Refused:	0 0%
Carbohydrate (g):	28g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	0
Sodium (mg):	135mg	Vegetable:	0
Potassium (mg):	165mg	Fruit:	0
Calcium (mg):	70mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	4
Zinc (mg):	1mg	Other Carbohydrates:	1 1/2
Vitamin C (mg):	11mg		
Vitamin A (i.u.):	608IU		
Vitamin A (r.e.):	155 1/2RE		

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 294 **Calories from Fat:** 173

% Daily Values*

Total Fat 20g	30%
Saturated Fat 10g	48%
Cholesterol 73mg	24%
Sodium 135mg	6%
Total Carbohydrates 28g	9%
Dietary Fiber 1g	4%
Protein 3g	
Vitamin A	12%
Vitamin C	18%
Calcium	7%
Iron	4%

* Percent Daily Values are based on a 2000 calorie diet.