



HOME COOKING

with Cathy

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Hello there. I hope everyone is enjoying our little taste of Spring weather. I could not do a recipe column in the Spring without including two of my favourites- Rhubarb and Asparagus. They are not only delicious but also so readily available at our local markets and possibly in some of your gardens.

I hope you enjoy the recipes I have included this month!

Rhubarb Streusel Coffee Cake



Ingredients:

- ½ cup butter, softened
- 1 cup packed brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2 cups all- purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- ½ tsp. salt
- 1 cup buttermilk
- 2 cups chopped rhubarb

Ingredients:

- ½ cup packed brown sugar
- ¼ cup chopped pecans or almonds
- 1 tbsp. all-purpose flour
- ½ tsp. cinnamon
- 2 Tbsp. butter melted

Grease a 9 inch springform pan, 350 F. oven.

In a small bowl, combine brown sugar, chopped nuts, flour and cinnamon. Using a fork, stir in butter until crumbly and set aside.

Cake:

- In large bowl, beat butter with brown sugar until light and fluffy; beat in eggs, 1 at a time. Beat in vanilla.
- In separate bowl, whisk together flour, baking soda, baking powder and salt. Add to butter mixture alternately with buttermilk, making 3 additions of flour mixture and 2 of buttermilk. Fold in chopped rhubarb. Scrape into prepared pan and sprinkle with topping.
- Bake for about 1 ¼ hours until cake tester inserted in centre of cake comes out clean. Let cool on rack for 5 minutes. Remove side of pan.
- Serve warm. Serves 10 people
- Optional: Serve with vanilla ice cream or whipped cream.

Roasted Asparagus with Maple Syrup and Balsamic Glaze



Preperation:

- Wash about 1 pound bundle of fresh asparagus and break or cut tough ends off.
- Pat dry.
- Prepare a cookie sheet, lined with parchment paper
- Prepare a 400 F. oven
- Toss asparagus with 1-2 Tbsp. olive oil and 1 Tbsp. balsamic vinegar
- Drizzle 1-2 Tbsp. Maple Syrup over asparagus
- Sprinkle with salt and pepper
- Roast in a 400 F. oven for 10 minutes or until tender
- Optional:- After baking you can toss 2 Tbsp. orange juice or 1 tsp. grated orange rind over cooked asparagus.