STRAWBERRY RHUBARB COFFEE CAKE

FOR THE TOPPING:

8 T unsalted butter, or heart healthy butter-like stick
1 cup all-purpose gluten free flour.   (Bob's Red Mill AP version is great!)
1/2 tsp xanthan gum
1/4 cup granulated sugar
1/3 cup packed light brown sugar
1/8 tsp salt

FOR THE BATTER:

3-4 stalks fresh rhubarb, cut into tiny 1/4 inch pieces
1-2 cups fresh strawberries, hulled and sliced
1 1/4 cup all purpose gluten free flour
1/2 tsp xanthan gum
3/4 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
3/4 cup granulated sugar
2 T butter - room temperature
4 T shortening
6 T plain Greek yogurt
3 large eggs, or equivalent of egg substitute
1/2 tsp vanilla extract

INSTRUCTIONS:

Preheat oven to 350 degrees F. Grease and flour an 8 inch cake pan. (round or square). Line the bottom with parchment paper.
Combine the topping ingredients and blend with a fork until just combined. Place in refrigerator until needed.

For the cake batter, in a small bowl, combine the fruits with the brown sugar, and 1/4 cup flour, stir and set aside.
In another bowl, mix the remaining flour, xanthan gum, baking powder, soda, salt and 3/4 cup granulated sugar. By hand or with a mixer (paddle attachment for Kitchen aid) add the butter, shortening, yogurt and mix.

Add the eggs, one at a time and mix after each addition. Add vanilla, then fold in the fruit. The batter will be thick.   Mix just until combined. Scrape batter into the pan, smooth, and bake in preheated oven for 30 minutes.   After the cake has been baking about 20 minutes, remove the topping from the refrigerator, and toss/fluff with a fork to create the crumbles.

Remove the cake from the oven, sprinkle on the topping, and return to the oven for another 20-30 minutes or until a toothpick inserted comes out clean or with just a few crumbs. Remove from the oven and cool completely, carefully turn out of pan and remove parchment.   Then return to plate or pedestal.   Slice into squares or wedges.   Serves 8-10

Adapted from Gluten Free on a Shoestring