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a nut-free cooking blog

Rhubarb Compote

Yield: 2 cups

Time: 15 minutes total

4 cups diced rhubarb (roughly 1½ lbs.)

½ cup sugar

¾ tsp. ground cinnamon

½ tsp. ground ginger

1 tsp. vanilla bean paste (or vanilla extract)

1. In a medium saucepan, mix together the sugar, cinnamon, and ginger. Add the rhubarb and toss to coat. Bring to a simmer over medium heat for 3 minutes, stirring occasionally. (I know, it seems weird that the mixture has no liquid in the beginning, but after a few minutes the rhubarb will start to break down and provide all the moisture you need!)
2. Reduce the heat to medium-low and simmer for about 5 minutes to allow the rhubarb time to break down a bit. Remove from the heat and stir in the vanilla.

Serve warm or chilled. Try it over waffles or pancakes, on vanilla ice cream, or drizzled over fresh cut strawberries.

