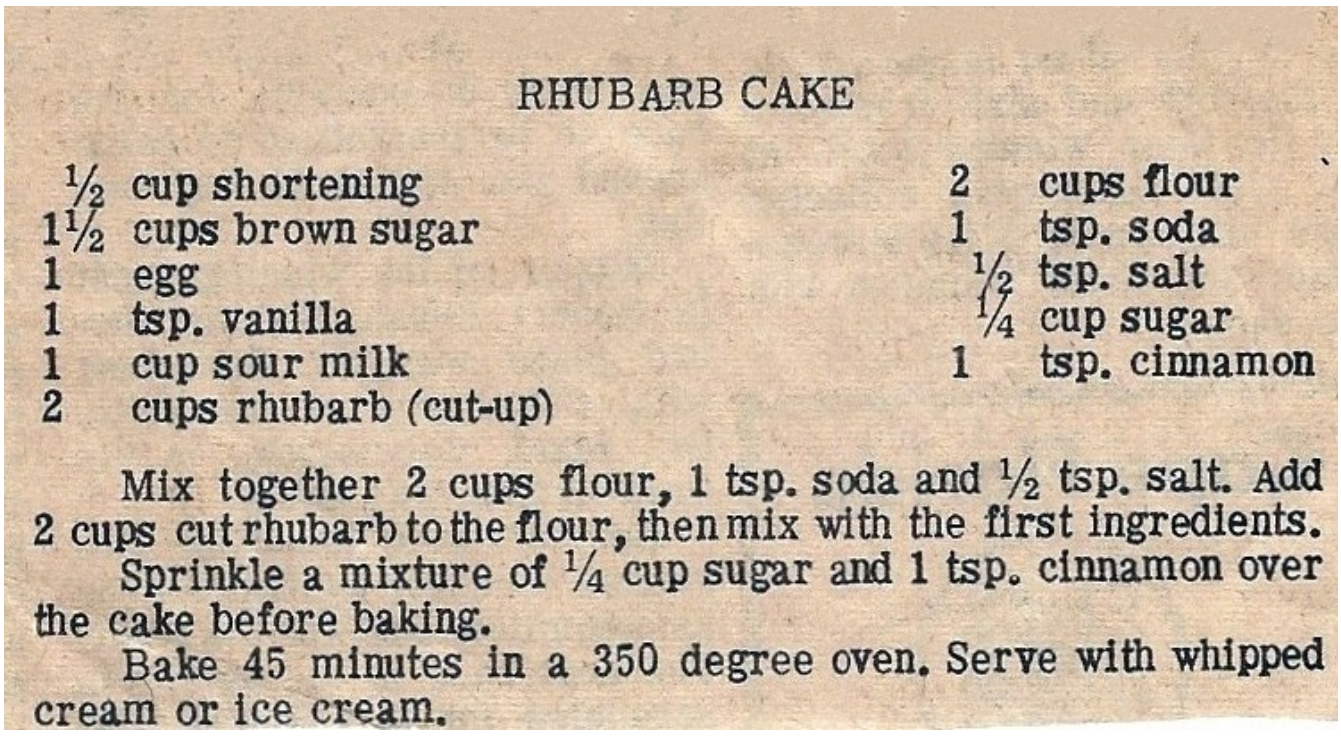
Rhubarb Cake

Recipe Bio

Fresh rhubarb gets tucked into a simple brown sugar and sour milk cake, then topped with cinnamon sugar before baking. This clipped recipe suggests serving it with whipped cream or ice cream, making good use of rhubarb’s tart flavor in a sweet, uncomplicated dessert.



RHUBARB CAKE

½	cup shortening	2	cups flour
1½	cups brown sugar	1	tsp. soda
1	egg	½	tsp. salt
1	tsp. vanilla	¼	cup sugar
1	cup sour milk	1	tsp. cinnamon
2	cups rhubarb (cut-up)		

Mix together 2 cups flour, 1 tsp. soda and ½ tsp. salt. Add 2 cups cut rhubarb to the flour, then mix with the first ingredients.

Sprinkle a mixture of ¼ cup sugar and 1 tsp. cinnamon over the cake before baking.

Bake 45 minutes in a 350 degree oven. Serve with whipped cream or ice cream.

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