

Mocha-Flavored Rhubarb Cake

Sumi Ford

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

1/4 cup cocoa powder
1 teaspoon instant coffee
1 1/2 cups brown sugar
1/2 cup shortening
1 egg
1 teaspoon vanilla
2 cups flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk or
evaporated milk or regular
milk
2 cups rhubarb, cut into
small chunks
1/2 cup sugar (for topping)
1/2 tablespoon cinnamon
(for topping)

Preheat the oven to 350 degrees.

Grease a 13x9-inch baking pan.

In a bowl, cream the sugar and shortening. Add the egg and vanilla.

In a bowl, combine the cocoa powder, instant coffee, sugar, flour, baking soda and salt. Add the dry ingredients alternately with the milk.

Add the rhubarb.

Pour the batter into the pan.

Sprinkle with a mixture of sugar and cinnamon

Per Serving (excluding unknown items): 2821 Calories; 113g Fat (35.4% calories from fat); 38g Protein; 427g Carbohydrate; 19g Dietary Fiber; 212mg Cholesterol; 1966mg Sodium. Exchanges: 13 1/2 Grain(Starch); 1 Lean Meat; 1/2 Fruit; 21 1/2 Fat; 14 Other Carbohydrates.