

# Rhubarb Cake

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*1 1/2 cups brown sugar  
1/2 cup butter or margarine  
1 egg, beaten  
1 teaspoon vanilla  
1 cup sour milk or buttermilk  
1 teaspoon baking soda  
2 cups flour  
1 1/2 cups finely cut  
rhubarb  
1/2 cup white sugar  
1 teaspoon cinnamon  
3/4 cup finely chopped nuts*

Preheat the oven to 350 degrees (or 325 degrees if using a glass pan).

In a bowl, cream the butter and brown sugar. Add the egg. Beat well. Add, in the following order, the vanilla, sour milk, baking soda, flour and rhubarb. Mix well.

Place the batter in a 12 x 9-1/2 inch baking dish.

Make the topping: In a bowl, mix white sugar, cinnamon and nuts. Spread the topping over the batter in the baking pan.

Bake for 35 minutes.

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Per Serving (excluding unknown items): 2633 Calories; 99g Fat (33.8% calories from fat); 33g Protein; 406g Carbohydrate; 8g Dietary Fiber; 460mg Cholesterol; 2356mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 Lean Meat; 19 Fat; 14 Other Carbohydrates.