

# Rhubarb Cake II

Vicki Robinson

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1/2 cup shortening  
2 cups brown sugar  
2 eggs  
1 1/2 cups rhubarb, cut fine  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon vanilla  
1 cup sour milk  
2 cups flour  
1/2 cup sugar  
1 teaspoon cinnamon*

Preheat the oven to 350 degrees.

In a bowl, cream the shortening, brown sugar and eggs.

Add the rhubarb, baking soda, salt, vanilla, sour milk and flour. Mix well.

Pour the batter into a greased 13x9-inch cake pan. Sprinkle the top with the sugar and cinnamon.

Bake for 30 minutes.

---

Per Serving (excluding unknown items): 3498 Calories; 115g Fat (29.3% calories from fat); 40g Protein; 585g Carbohydrate; 12g Dietary Fiber; 424mg Cholesterol; 3657mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 21 1/2 Fat; 25 1/2 Other Carbohydrates.