

Rhubarb Cake V

Pamela Feeney

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

2 cups rhubarb, cut in pieces
1 cup sugar
3/4 cup butter
1 cup sugar
1 egg
2 cups flour
1 teaspoon cinnamon
1 teaspoon baking soda
1 teaspoon vanilla
1 cup buttermilk cream (for serving)

In a bowl, combine the rhubarb and one cup of sugar. Mix well.

In a bowl, cream the butter, sugar and egg. Add the flour, cinnamon, baking soda, vanilla and buttermilk.

Blend in the rhubarb.

Turn the batter into a 9x9-inch baking pan.

Bake in the oven at 350 degrees for 45 to 60 minutes.

Serve warm with cream.

Per Serving (excluding unknown items): 3920 Calories; 148g Fat (33.5% calories from fat); 44g Protein; 617g Carbohydrate; 13g Dietary Fiber; 593mg Cholesterol; 3010mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 Lean Meat; 1/2 Fruit; 1 Non-Fat Milk; 28 Fat; 27 Other Carbohydrates.