

Rhubarb Cake

Recipe from the kitchen of Mrs. Search

Ingredients

- 2 cups chopped rhubarb
- 1/2 cup sugar (for rhubarb mixture)
- 1/2 cup shortening
- 1 1/2 cups sugar
- 1 egg
- 2 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp cinnamon
- 1 cup buttermilk
- 1 tsp vanilla

Instructions

1. Mix rhubarb and 1/2 cup sugar together; set aside.
2. Cream shortening and 1 1/2 cups sugar until light and fluffy.
3. Add egg to creamed mixture.
4. Sift dry ingredients (flour, baking soda, salt, cinnamon) together.
5. Add sifted dry ingredients to creamed mixture alternately with buttermilk and vanilla.
6. Fold in rhubarb mixture.
7. Pour into a 9 x 13 pan.
8. Bake at 350° for 35 minutes.

Rhubarb Cake. mrs. Search.

2 C. Chopped Rhubarb + $\frac{1}{2}$ Cup Sugar.
 $\frac{1}{2}$ Cup Shortening
 $1\frac{1}{2}$ Cup. Sugar
1 - egg

2 Cup. flour	1 Cup Buttermilk
1 - teasp. Soda	1 teasp. vanilla
1 - teasp. Salt	
1 teasp. Cinnamon	Mix rhubarb —

and $\frac{1}{2}$ C. sugar, set aside.

Cream shortening and $1\frac{1}{2}$ cup sugar until light and fluffy. Add egg.

Sift dry ingredients, add to mixture alternately with Bullermilk and vanilla.

Pour into 9x13 pan Bake (350°)
35 min.