

Rhubarb Bread

Ingredients

- 1 1/2 c. brown sugar
- 2/3 c. oil
- 1 c. sour milk or buttermilk
- 1 egg
- 2 1/2 c. flour
- 1 tsp. soda
- 1 tsp. salt
- 1 tsp. vanilla
- 1 1/2 c. nuts
- 1 1/2 c. rhubarb, cut fine

Topping

- Brown sugar and butter, crumbled

Instructions

1. Combine brown sugar, oil, sour milk or buttermilk, and egg.
2. Add flour, soda, salt, and vanilla; mix well.
3. Stir in nuts and rhubarb.
4. Pour into loaf pan(s).
5. Crumble brown sugar and butter together and sprinkle over top of batter.
6. Bake at 325° for 1 hour (total).

Rhubarb Bread.

$1\frac{1}{2}$ C. B. sugar.

$2\frac{1}{2}$ C. oil

$\frac{2}{3}$ C. sour milk & buttermilk

1 egg, $2\frac{1}{2}$ C. flour

1 tsp each soda salt & vanilla

$1\frac{1}{2}$ C. nuts

$1\frac{1}{2}$ C. rhubarb cut fine

Topping

Brown sugar, & butter crumble &
top with this 375 Apr 1941 (date)