

# Rhubarb Cake

## Ingredients

- 1/2 cup Crisco
- 1 1/2 cups sugar
- 2 eggs
- 2 cups flour (divided)
- 1 cup buttermilk with 1 level tsp baking soda added to it
- Pinch of salt
- 3 cups rhubarb
- Brown sugar and cinnamon, for topping

## Instructions

1. Cream together Crisco and sugar.
2. Beat in eggs.
3. Add 1 cup of the flour to the creamed mixture.
4. Add the buttermilk and baking soda mixture.
5. Add a pinch of salt.
6. Toss the rhubarb with the remaining 1 cup of flour, then add to the above mixture and stir to combine.
7. Grease and flour a cake pan.
8. Pour batter into prepared pan and sprinkle the top with brown sugar and cinnamon.
9. Bake at 350° for 40 minutes.

## Rhubarb Cake

1/2 c. Crisco

1 1/2 c. Sugar

2 eggs

2 c. flour - add only 1 c. now

1 c. buttermilk with 1 level tsp soda  
added to it

pinch salt

3 c. rhubarb

Flour the rhubarb with 1 c. of the flour  
and add to the above mixture. Sprinkle top of  
cake with brown sugar and cinnamon.

before baking - Bread & flour  
Coke pan - 350° degrees - 40 min