



Rhubarb Cake

Compliments of the Simcoe County Museum

Ingredients:

¾ cup	brown sugar	¼ tsp	salt
½ cup	butter	1 cup	buttermilk (or ½ tsp lemon juice or vinegar in skim milk)
1	egg, well beaten	2 cups	finely chopped rhubarb
2 cups	whole wheat flour	Topping	
1 tsp	baking soda	¼ cup	brown sugar
1 tsp	baking powder	1 tsp	cinnamon

Directions:

Cream brown sugar and butter, then add egg, flour, baking soda, baking powder, salt and buttermilk and mix together. Fold rhubarb into cake mixture, and then pour into a buttered 8" x 13" pan. **Topping:** Mix brown sugar with cinnamon and sprinkle on top of batter. Bake at 350 F for approx. 40 minutes.