

GRANDMA'S RHUBARB CAKE

Ingredients:

1 ½ cups brown sugar
½ cup butter
1 egg
1 cup buttermilk
2 cups flour* (see note)
1 teas baking soda
½ teas salt
1 teas vanilla
4 cups chopped rhubarb
(fresh)

Topping:

⅓ cup sugar (raw turbinado)
1 ½ Tablespoon ground
cinnamon

Servings & Prep

Approximately 24 servings

9x13 cake pan

*this recipe works well with a
1:1 substitute of gluten free
flour made for cakes - I use
King Arthur's brand



Instructions:

1. Heat oven to 350 F. Lightly grease cake pan with coconut (or other) oil.
2. Cream together brown sugar and butter. Beat in egg and buttermilk.
3. Mix together dry ingredients in separate bowl. Slowly add to butter mixture & mix well.
4. Stir in rhubarb. Pour cake mixture in cake pan and spread evenly. Mix topping (sugar/cinnamon) and sprinkle evenly over cake mixture.
5. Bake 35 - 40 minutes or until wooden pick inserted in center comes out clean. (Sometimes takes slightly longer).
6. Cool and enjoy plain, or dress it up with a scoop of ice cream!