



North Coast Food Web

*Cultivating healthy communities
and a vibrant economy through food & agriculture*

RIGHTEOUS RHUBARB CAKE

Preheat oven to 350F

TOPPING:

1/2 cup brown sugar
1/2 cup chopped walnuts
1 Tablespoon melted butter 1 teaspoon cinnamon

Mix together and set aside

CAKE:

1 cup firmly packed brown sugar 1/2 sugar
1/2 cup soft butter
1 egg

2 cups flour, sifted
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1 teaspoon vanilla
2 cups rhubarb, chopped
(I slit the stalks lengthwise at least once and cut the strips into 1/2" chunks

Cream sugars and butter, add egg and beat until smooth and satiny.

Sift together flour, baking soda and salt. Alternate with buttermilk when blending into the creamed mixture. Fold in rhubarb.

Scoop into a buttered 9 X 13 pan and sprinkle with topping.

Bake for 45 minutes, then test for doneness.

Recipe courtesy of Merianne Myers/North Coast Food Web

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