Rhubarb Coffee Cake

Ingredients

- 1/2 cup butter
- 1 1/2 cups sugar
- 1 egg, beaten
- 2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup sour milk or buttermilk
- 2 cups rhubarb, chopped
- 1 tsp vanilla

Topping

- 1/2 cup sugar
- 1/2 tsp cinnamon

Instructions

1. Cream butter and sugar; add egg.
2. Sift flour, soda, and salt and add alternately with sour milk.
3. Gently blend in rhubarb and vanilla.
4. Pour into a 9 by 13-inch baking pan.
5. Sprinkle top with 1/2 cup sugar and 1/2 tsp cinnamon.
6. Bake at 350 degrees for 45 to 50 minutes.
7. Yields about 12 servings.
8. To turn milk sour, add 1 Tbsp of lemon juice or vinegar to 1 cup milk.

Rhubarb Coffee Cake

½ c butter
1½ c sugar
1 egg, beaten
2 c flour
1 tsp soda
½ tsp salt
1 c sour milk or buttermilk
2 c rhubarb, chopped
1 tsp vanilla
½ c sugar
½ tsp cinnamon

Cream shortening and sugar; add egg. Sift flour, soda & salt and add alternately with sour milk. Gently blend in rhubarb and vanilla. Pour into 9 bu 13-inch baking pan. Sprinkle top with ½ cup sugar and ½ tsp cinnamon. Bake at 350 degrees for 45 to 50 minutes. Yield about 12 servings. (To turn milk sour, add t T of lemon juice or vinegar to 1 cup milk.)

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