Rhubarb Dessert Cake

Ingredients

- 1/4 c. butter
- 1 c. sugar
- 1 egg
- 2 Tbsp. hot water
- 1 tsp. vanilla
- 1/4 tsp. salt
- 1 tsp. soda
- 1 tsp. cinnamon
- 1 scant tsp. nutmeg
- 1 c. flour
- 2 1/2 c. cut-up rhubarb
- 1/2 c. chopped walnuts

Instructions

1. Cream butter and sugar.
2. Add egg, water, and vanilla.
3. Sift dry ingredients together and mix into first mixture.
4. Fold in rhubarb and nuts.
5. Bake in a pie pan in a moderate oven (350 degrees) for 45 minutes.

Caramel Sauce

- 1/2 cup butter
- 1/2 cup brown sugar
- 1/2 cup granulated sugar
- 1 Tbsp. flour
- 1/2 cup cream
- 1 tsp. vanilla

Caramel Sauce Instructions

1. Mix together butter, brown sugar, granulated sugar, flour, and cream.
2. Boil to desired thickness.
3. Add vanilla.
4. Serve over cake.

RHUBARB DESSERT CAKE

¼ c. butter
1 c. sugar
1 egg
2 tbsp. hot water
1 tsp. vanilla
¼ tsp. salt
1 tsp. soda
1 tsp. cinnamon
1 scant tsp. nutmeg
1 c. flour
2½ c. cut-up rhubarb
½ c. chopped walnuts

Cream butter and sugar. Add egg, water and vanilla. Sift dry ingredients together and mix into first mixture. Fold in rhubarb and nuts. Bake in a pie pan in a moderate oven (350 degrees) 45 minutes.

Serve with caramel sauce made by mixing together ½ cup butter, ½ cup brown sugar, ½ cup granulated sugar, 1 tablespoon flour and ½ cup cream. Boil to desired thickness and add 1 teaspoon of vanilla.

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