Rhubarb Cake

PREP TIME: 20 MIN COOKING TIME: 45 MIN SERVES: 10

Tried and true, this recipe has made the rounds of Canadian kitchens for decades and generations! Perfect treat for breakfast, brunch or dessert.

Ingredients

- 1/2 cup softened butter
- 1-1/2 cup white sugar
- 1 large egg
- 1 tsp vanilla
- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/4 tsp salt
- 1 cup buttermilk or sour milk
- 2 cups chopped rhubarb
- 1 tbsp all-purpose flour
- 1/4 cup softened butter
- 2 tsp ground cinnamon
- 1 cup packed brown sugar

Directions

1. Preheat oven to 350F (175C). In a large bowl, cream together butter and sugar. Beat in egg and vanilla
2. In another bowl, sift together 2 cups of flour, baking soda, and salt. Add sifted ingredients alternately with buttermilk to cream mixture.
3. Toss rhubarb with 1 tbsp flour, and stir into batter. Spoon batter into buttered 9x13 inch pan, and smooth surface.
4. Blend together 1/4 cup butter, cinnamon, and brown sugar; sprinkle evenly over the top of batter in the pan.
5. Bake at 350F for 45 min.
6. Let cool or serve warm, with vanilla ice cream