

# old fashioned rhubarb cake

recipe: adapted slightly from Rosie Beaucoup, original source unknown

Yields one 9 x 9 inch pan.

## **For the topping:**

- 1/4 cup brown sugar
- 1 teaspoon cinnamon
- 1 tablespoon butter

## **For the cake:**

- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup shortening (yes, you could use butter instead)
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup buttermilk
- 1 1/2 cups diced, fresh rhubarb

Preheat oven to 350°F. Grease a 9x9 inch square baking pan.

Place topping ingredients in a small bowl and rub together with your fingers until well blended. Set aside. (You could also make the topping when the cake is baking.)

In a medium sized bowl, whisk together the flour, baking soda and salt. Set aside.

In the bowl of your stand mixer, cream the shortening and sugars together on medium speed - 3-5 minutes. You could also do this with a hand mixer.

Beat in the egg and vanilla until well combined.

On medium-low speed, add the flour mixture to the shortening mixture in three batches, alternating with the buttermilk. Scrape down the sides of the bowl and mix well to combine with each addition. (Add in the following order: dry, buttermilk, dry, buttermilk, dry.)

Finally, mix the rhubarb in by hand.

*(continued on next page...)*

Pour the batter into the prepared pan and bake for about 40 - 45 minutes. (The original recipe calls for a bake time of 60 minutes - I haven't found it takes that long.)

You will find that the top of the cake browns before the end of the baking time, so to prevent over-browning, place a sheet of tinfoil very lightly on top of the cake surface when the top is brown but some baking time still remains. (I gently lay the tinfoil on top at about 25-30 minutes into the baking time.)

Remove from oven when cake tester comes out clean, and immediately dot the surface with the topping and spread, with as little pressure as possible, across the top of the cake. As the topping warms on the hot cake, it will become easier to spread.

Allow to cool before cutting and devouring.