Fern's Rhubarb Cake

Talking with Your Mouth Full, by Bonny Wolf, 2006



SO very tender and moist cake. The rhubarb is not overwhelming at all - it might be able to take more, like 2 cups.

CAKE:

1/2 cup butter

1 1/2 cups brown sugar

1 large egg

1 cup cream

1 teaspoon vanilla extract

1 teaspoon baking soda

1 pinch salt (more if using unsalted butter)

2 cups flour (USE SCANT MEASURE)

1 1/2 cups rhubarb, finely diced

TOPPING:

1/2 cup sugar

2 tablespoons butter

1 teaspoon cinnamon

1/2 cup walnuts, chopped (or pecans)

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 9

1. Preheat oven to 350°
2. Butter a 9x9 baking pan.
3. In the bowl of an electric mixer cream the butter and sugar. Add the egg, cream and vanilla and mix. Add baking soda, salt and flour, then blend thoroughly. Stir in the rhubarb.
4. Pour batter into baking pan.
5. Mix the topping ingredients together and sprinkle over the cake. Bake for 45 minutes (or to 210° using an instant read thermometer). Cool on a rack.

Per Serving (excluding unknown items): 469 Calories; 24g Fat (45.6% calories from fat); 6g Protein; 59g Carbohydrate; 2g Dietary Fiber; 81mg Cholesterol; 313mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 4 1/2 Fat; 2 1/2 Other Carbohydrates.