

Fresh Rhubarb Cake

1/2 C butter softened
1 1/2 cups brown sugar, packed (white can be substituted)
1 egg
1 tsp vanilla extract
2 cups flour
1/4 tsp salt
1 tsp baking soda
1 Tbsp fresh lemon juice
1 C milk
2 C coarsely chopped fresh rhubarb

Optional topping:

1/2 granulated sugar
1 tsp ground cinnamon
1/2 C chopped pecans (or walnuts)

In a large mixing bowl cream the butter, add sugar and blend until fluffy. Beat the egg and vanilla in until blended.

In another bowl sift together flour, salt and soda. Combine lemon juice and milk. Add it alternately with the flour mixture to the creamed mixture, beginning and ending with the dry ingredients. Beat just enough to blend with each addition. Gently fold in chopped rhubarb, stirring just enough to distribute. Pour into greased and floured 9x13x2-inch pan, spreading evenly.

For optional topping, in a small bowl blend the nuts, granulated sugar and cinnamon and sprinkle evenly over the top of the batter. (The nuts can also optionally be blended into the batter if desired, along with the rhubarb instead of putting them in the topping.)

Bake at 350 degrees for 50 minutes or until done. Cool at least 30 minutes before cutting into squares.

From THE CALIFORNIA HERITAGE COOKBOOK, 1976.