

Rhubarb Cake with Sugared Hazelnut Topping

1 C chopped hazelnuts
½ C granulated sugar
6 T softened butter, divided
1 tsp. Ground cinnamon
1 ½ C packed light brown sugar
1 large egg
1 C plain low-fat yogurt
2 C all purpose flour
1 tsp. Baking soda
½ tsp. Salt
1 pound rhubarb, cut into 1 inch chunks

Grease a 13-by-9-inch baking pan; set aside.

Prepare the topping by combining nuts, 2 T melted butter, granulated sugar and cinnamon in a small bowl; set aside.

For the cake, beat together the brown sugar with the remaining 4 T of softened butter and the egg until well blended. Beat in yogurt. In another bowl, combine the flour, baking soda and salt, then add to the butter/sugar/yogurt mixture; stir just to blend. Fold in the rhubarb and spread the batter into the prepared pan. Sprinkle on the topping.

Bake in a 350 degree oven for 35 to 40 minutes, until the center springs back when gently pressed. Makes 8 to 12 servings.

Adapted from RECIPES FROM AMERICA'S SMALL FARMS by Joanne Lamb Hays and Lori Stein.