

RHUBARB *Marian Tait's Rhubarb Pudding Cake*



INGREDIENTS

4 C. diced fresh rhubarb
1 C. sugar
3/4 C. water
1/4 C. softened butter
1/2 C. sugar

1 egg
1 C. flour
2 tsp. baking powder
1/2 C. milk
1/4 tsp. salt
1 tsp. vanilla extract
optional: ice cream or whipped cream

STEPS

Preheat oven to 350 degrees. Grease a 9 inch square baking dish. Combine the rhubarb, 1 C. sugar and water in a saucepan. Bring to a boil; turn down the heat and simmer until the rhubarb is tender. Keep hot.

Cream butter and 1/2 C. sugar. Add the egg and vanilla and beat until well blended. Whisk the salt and baking powder into the flour. Alternately add the milk and dry mixture to form a soft batter. Pour the batter into the baking dish. Dollop the hot rhubarb sauce over the batter. Bake for 40 minutes.

Serve warm with ice cream or whipped cream.

RECIPE SOURCE

*Marian Tait's
Recipe Box*