



GERMAN RHUBARB CAKE

- 2 -1/3 Cups Flour
- 1 Teaspoon Salt
- 1/4 Cup Butter
- 1 Egg, Beaten
- 4 Cups Fresh Rhubarb, About 4 Stalks
- 1 Teaspoon Baking Soda
- 1 1/2 Cups Brown Sugar
- 1 Cup Sour Cream
- 1 Teaspoon Vanilla
- 3/4 Cups Granulated Sugar
- 1/2 Teaspoon Nutmeg

DIRECTIONS

1. In a large bowl, sift together flour, salt and baking soda.
2. Add brown sugar, butter, sour cream, egg and vanilla.
3. Fold in sliced Rhubarb.
4. Turn stiff batter in a buttered 9 x 13 baking dish.
5. Combine sugar and nutmeg.
6. Sprinkle over cake, covering all surfaces.
7. Bake in a preheated 350 degree oven for 50 to 55 minutes.