

# Rhubarb Bread

Anoka County 4H Cookbook  
Best of the Best from Minnesota Cookbook

**Yield: 2 medium loaves**

*2/3 cup salad oil*  
*1 1/2 cups brown sugar*  
*1 cup sour milk (OR one*  
*teaspoon vinegar and one*  
*cup milk)*  
*1 egg*  
*1 teaspoon salt*  
*1 teaspoon vanilla*  
*1 teaspoon baking soda*  
*2 1/2 cups flour*  
*1 1/2 cups rhubarb,*  
*chopped*  
*1/2 cup nuts, chopped*  
**TOPPING**  
*1/2 cup granulated sugar*  
*1 teaspoon butter, melted*

Preheat the oven to 350 degrees.

In a bowl, combine the salad oil and brown sugar. Add the milk and egg. Beat well. Add in the salt, vanilla, baking soda and flour. Mix until smooth. Add in the rhubarb and nuts. Pour into two greased loaf pans.

Bake for 40 minutes.

Meanwhile, in a bowl, mix the granulated sugar and melted butter.

Sprinkle the topping onto the bread.

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Per Serving (excluding unknown items): 4211 Calories; 196g Fat (41.3% calories from fat); 52g Protein; 575g Carbohydrate; 19g Dietary Fiber; 222mg Cholesterol; 3606mg Sodium. Exchanges: 16 1/2 Grain(Starch); 2 Lean Meat; 1/2 Fruit; 37 Fat; 20 1/2 Other Carbohydrates.