

Rhubarb Bread

Recipe Card

Integrated Marketing Services

Servings: 32

Preparation Time: 15 minutes

Cook time: 45 minutes

2 tablespoons granulated sugar

1 teaspoon ground cinnamon

2 cups flour

1 teaspoon baking soda

1 teaspoon baking powder

1 tablespoon white vinegar

1 cup milk

1 cup packed brown sugar

1/2 cup canola oil

1 egg slightly beaten

1 teaspoon vanilla extract

2 cups fresh rhubarb, chopped

Preheat the oven to 350 degrees.

Grease two 8x4x2-inch loaf pans. Set aside.

In a medium bowl, combine the flour, baking soda and baking powder. Set aside.

In a small bowl, stir the vinegar into the milk. Set aside.

In a large bowl, beat together the brown sugar, oil, egg and vanilla.

Stir in the flour mixture and milk until combined.

Stir in the rhubarb.

Spoon into the loaf pans and sprinkle with the sugar-cinnamon mixture.

Bake for 45 to 50 minutes or until a wooden toothpick inserted near the centers comes out clean.

Remove from the oven.

Let cool in the pans on a wire rack for 10 minutes.

Remove from the pans and let cool completely before slicing.

Yield: 2 16-slice loaves

Per Serving (excluding unknown items): 93 Calories; 4g Fat (35.9% calories from fat); 1g Protein; 14g Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 61mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Non-Fat Milk; 1/2 Fat; 1/2 Other Carbohydrates.