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# Rhubarb Tea Bread

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**3 eggs**  
**1 cup oil**  
**2 cups brown sugar**  
**2 teaspoons vanilla**  
**2 1/2 cups rhubarb, chopped**  
**1/2 cup walnuts, chopped**  
**3 cups flour**  
**2 teaspoons baking soda**  
**2 teaspoons cinnamon**  
**1 teaspoon salt**  
**1/2 teaspoon baking powder**  
**1/2 teaspoon nutmeg**  
**1/2 teaspoon allspice**

In a bowl, beat the eggs until thick and foamy. Add the oil, brown sugar and vanilla. Beat well.

Stir in the rhubarb and walnuts. Add the remaining ingredients. Mix well.

Turn into two greased and floured loaf pans.

Bake for one hour at 350 degrees.

Yield: 2 loaves

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 5094 Calories; 273g Fat (47.7% calories from fat); 76g Protein; 599g Carbohydrate; 22g Dietary Fiber; 636mg Cholesterol; 5238mg Sodium. Exchanges: 19 1/2 Grain(Starch); 4 1/2 Lean Meat; 1 Fruit; 51 Fat; 18 1/2 Other Carbohydrates.*