

Rhubarb Coffee Cake

Bonny Boyde

Silverdale Chamber Of Commerce Favorite Recipes - 1991

1 cup sugar
1 cup chopped nuts
2 tablespoons margarine
2 teaspoons cinnamon
1 1/2 cups brown sugar
1/2 cup shortening
1 egg
2 cups flour
1 teaspoon baking soda
1 cup sour cream or plain
yogurt
2 cups rhubarb, cut in
1/2-inch pieces

Preheat the oven to 350 degrees.

In a bowl, mix the sugar, nuts, margarine and cinnamon. Set aside (for topping).

In a bowl, cream together the brown sugar, shortening and egg. Stir in the flour, baking soda and sour cream. When well blended, fold in the rhubarb.

Transfer to a well-greased 13x9x2-inch baking pan. Sprinkle with the sugar/nut topping.

Bake for 45 minutes.

Serve plain or with whipped cream.

Per Serving (excluding unknown items): 4624 Calories; 213g Fat (40.5% calories from fat); 58g Protein; 648g Carbohydrate; 28g Dietary Fiber; 212mg Cholesterol; 1713mg Sodium. Exchanges: 14 1/2 Grain(Starch); 3 1/2 Lean Meat; 1/2 Fruit; 39 1/2 Fat; 27 1/2 Other Carbohydrates.