



FRANKO'S FAVORITES

RHUBARB COFFEE CAKE

(Mary Karcza)

Cream together 1 ½ cups brown sugar and ½ cup butter. Beat in 1 egg and 1 tsp. Vanilla. In separate bowl combine 2 cups all-purpose flour, 1 tsp. Baking soda and 1 tsp. Salt. Add dry ingredients to creamed mixture alternately with 1 cup buttermilk. Fold in 1 ½ cups diced rhubarb (or a bit more if you have it left over). If you are using frozen rhubarb, don't thaw. Spray 9"x13" pan with non-stick spray. Spread batter in pan. Mix together 1/3 cup brown sugar and 1 tsp. Cinnamon and sprinkle over top. Bake in preheated 350 degree oven for 35 to 40 minutes. Serve warm with whipped cream. (Even people who have told me they don't like rhubarb have loved this.)